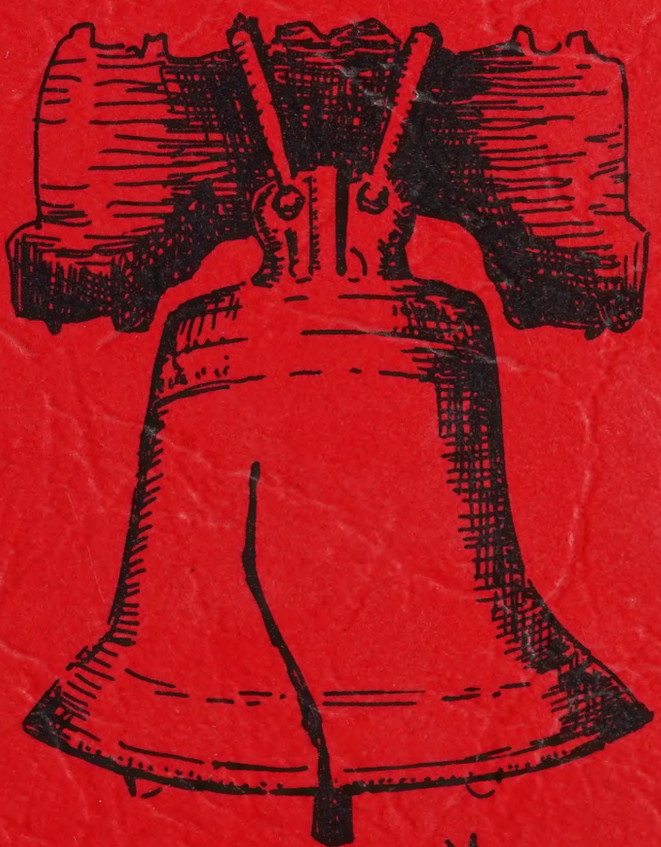
BELL RINGING COOKERY



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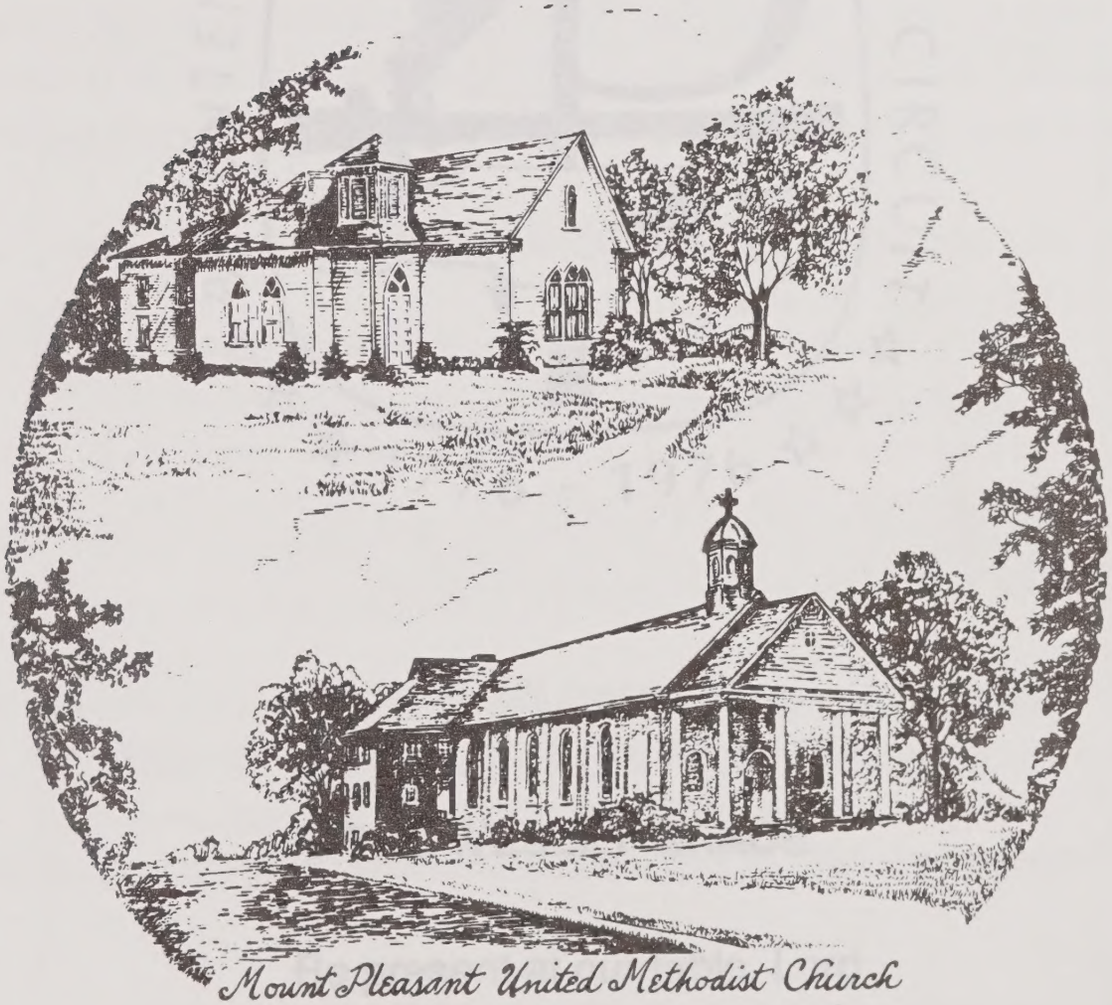

Mount Pleasant United Methodist Church
"Celebrating 100 Years of God's Love"
1873—1973

Mount Pleasant United Methodist Church
4700 Walkertown Road
Winston-Salem, North Carolina 27105
September 1975

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THE WESLEY GRACE

Be present at our table, Lord

Be here and everywhere adored

Thy people bless, and grant that we

May feast in fellowship with thee.

Amen

NCC
NcU

THE BRAVE U.M.W.

Upon request for a cookbook, the U.M.W. began to putter, but with all things gathered, they began to mutter. Could we sell a hundred, two hundred or so? Why not be brave and order four hundred. But when the books arrived, we said oh no. We might even have to sell to our kindred. Alas, in two weeks the books disappeared. Be brave we said and order three hundred. The women's bazaar is almost here. This time we'll have to forget our kindred. So, alas, again the count went down.

Be brave we said and order two hundred more and hope we don't get caught in a jam. For to us that would be a boar.

Much to our surprise, we found our books have gone afar.

East to west and north to southward bound, but alas again, our count is not up to par, for Christmas is coming and books we must get.

Be brave we said and order one hundred. We don't even have one for ourselves yet. Who knows, maybe this time we can spare one to our kindred.

So over a thousand we will have sold which is more than we ever dreamed we could do.

So if you want something done, just ask the U.M.W. because as you can see they do things with all their might and can sell everything within their sight.

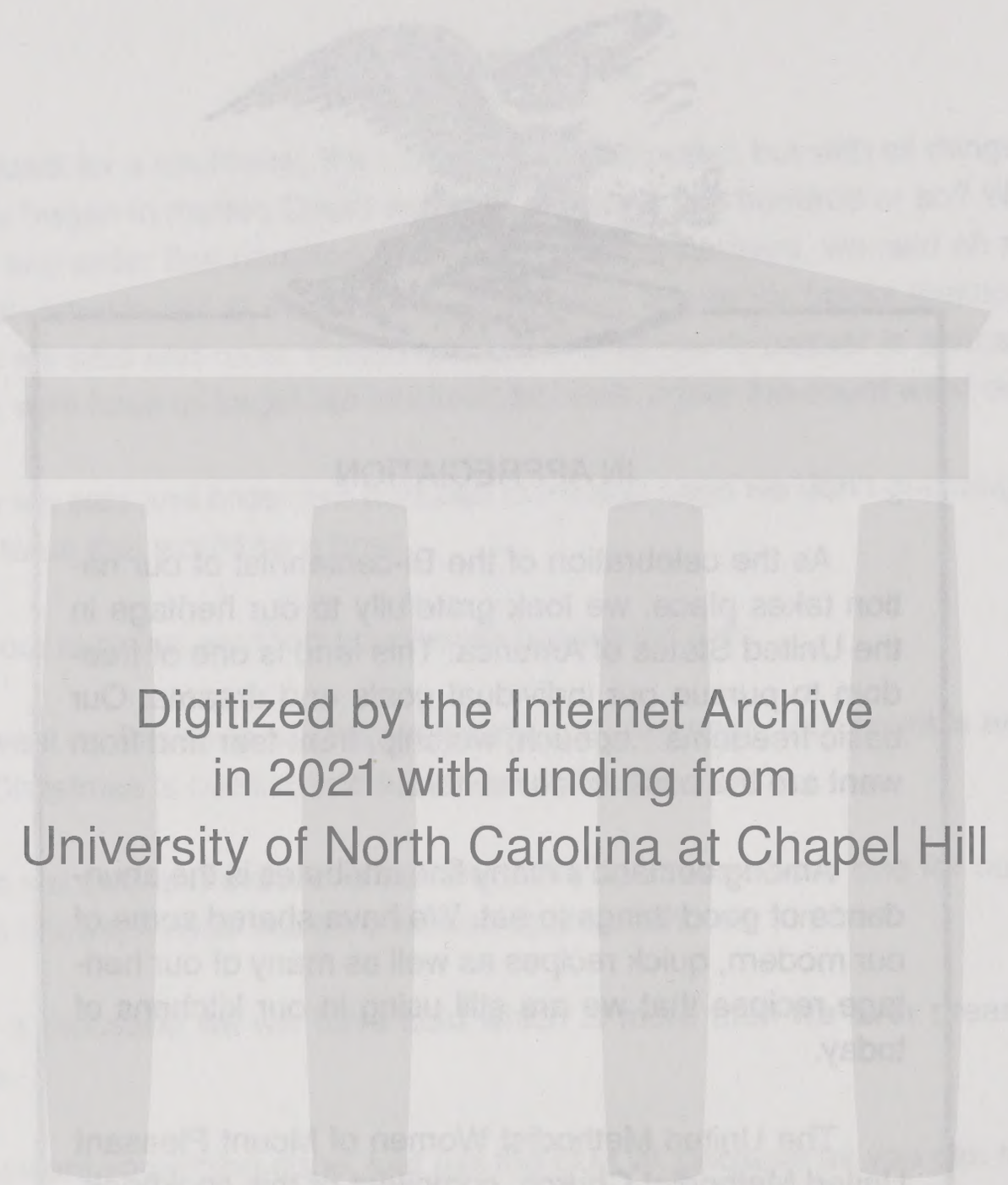
By: Louise Brookshire
September 1975

IN APPRECIATION

As the celebration of the Bi-centennial of our nation takes place, we look gratefully to our heritage in the United States of America. This land is one of freedom to pursue our individual goals and dreams. Our basic freedoms...speech, worship, from fear and from want are the basis of our culture.

Among our land's many fine attributes is the abundance of good things to eat. We have shared some of our modern, quick recipes as well as many of our heritage recipes that we are still using in our kitchens of today.

The United Methodist Women of Mount Pleasant United Methodist Church, compilers of this cookbook, gratefully acknowledge all of the members who contributed so generously to our plea for favorite recipes. We also wish to thank those who assisted in the publication of this book: Mrs. Louise Brookshire, Chairman, Mrs. Charlene Bleckley, Mrs. Pat Hancock, Mrs. Nancy McGee, Mrs. Annie Tally and Mrs. Jo Walker, designer of cover and dividers.



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HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 tablespoon	3 teaspoons	14.8 milliliters
2 tablespoons	1 ounce	29.6 milliliters
1 jigger	1½ ounces	44.4 milliliters
¼ cup	4 tablespoons	59.2 milliliters
⅓ cup	5 tablespoons plus 1 teaspoon	78.9 milliliters
½ cup	8 tablespoons	118.4 milliliters
1 cup	16 tablespoons	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3 tablespoons	1,000.0 milliliters
1 ounce (dry)	2 tablespoons	28.35 grams
1 pound	16 ounces	453.59 grams
2.21 pounds	35.3 ounces	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (T.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (C.)	liters (l)	0.24
pints (pt.)	liters (l)	0.47
quarts (qt.)	liters (l)	0.95
gallons (gal.)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl. oz.)	0.03
liters (l)	pints (pt.)	2.1
liters (l)	quarts (qt.)	1.06
liters (l)	gallons (gal.)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

SIMPLIFIED MEASURES

dash = less than ⅛ tsp.
3 tsp. = 1 T.
16 T. = 1 C.
1 C. = ½ pt.
2 C. = 1 pt.
2 pts. (4 C.) = 1 qt.
4 qts. (liquid) = 1 gal.
8 qts. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 T. = ¼ C.
5⅓ T. = ⅓ C.
8 T. = ½ C.
10⅔ T. = ⅔ C.
12 T. = ¾ C.
14 T. = ⅞ C.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8 ounces	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

OVEN TEMPERATURES

Slow	300°
Slow moderate	325°
Moderate	350°
Quick moderate	375°
Moderately hot	400°
Hot	425°
Very hot	475°

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

SUBSTITUTIONS

FOR:	YOU CAN USE:
1 T. cornstarch	2 T. flour OR 1½ T. quick cooking tapioca
1 C. cake flour	1 C. less 2 T. all-purpose flour
1 C. all-purpose flour	1 C. plus 2 T. cake flour
1 square chocolate	3 T. cocoa and 1 T. fat
1 C. melted shortening	1 C. salad oil (may not be substituted for solid shortening)
1 C. milk	½ C. evaporated milk and ½ C. water
1 C. sour milk or buttermilk	1 T. lemon juice or vinegar and enough sweet milk to measure 1 C.
1 C. heavy cream	⅔ C. milk and ⅓ C. butter
1 C. heavy cream, whipped	⅔ C. well-chilled evaporated milk, whipped
Sweetened condensed milk	No substitution
1 egg	2 T. dried whole egg and 2 T. water
1 tsp. baking powder	¼ tsp. baking soda and 1 tsp. cream of tartar OR ¼ tsp. baking soda and ½ C. sour milk, buttermilk or molasses; reduce other liquid ½ C.
1 C. sugar	1 C. honey; reduce other liquid ¼ C.; reduce baking temperature 25°
1 C. miniature marshmallows	About 10 large marshmallows, cut up
1 medium onion (2½ dia.)	2 T. instant minced onion OR 1 tsp. onion powder OR 2 tsp. onion salt; reduce salt 1 tsp.
1 garlic clove	⅛ tsp. garlic powder OR ¼ tsp. garlic salt; reduce salt ⅛ tsp.
1 T. fresh herbs	1 tsp. dried herbs OR ¼ tsp. powdered herbs OR ½ tsp. herb salt; reduce salt ¼ tsp.

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center and soggy texture are caused from overmixing.
3. For a nice muffin, mix well but light and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much fiour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.
6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

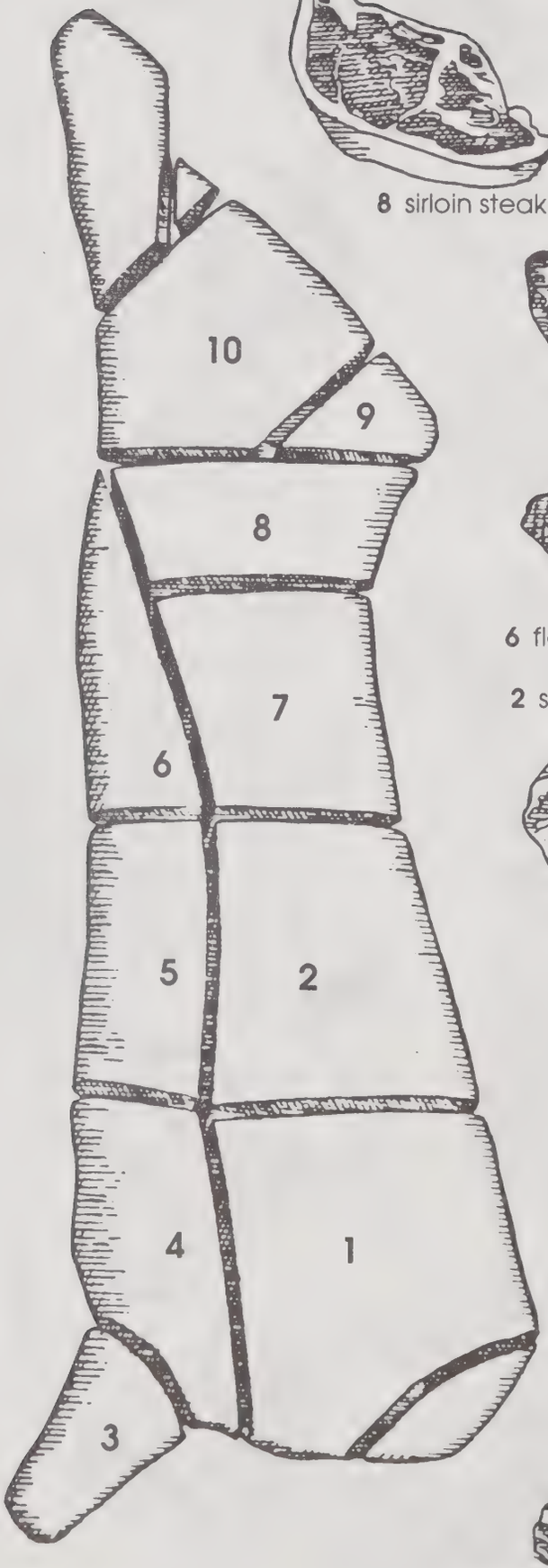
PIES

1. Pastry crumbles caused by overmixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing dough.
3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400° to 425° constant temperature.

BREADS (YEAST)

1. Yeast bread is porous - this is caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.
4. Bread is streaked - this is caused from underkneading and not kneading evenly.
5. Bread baked uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

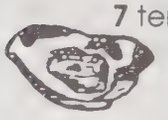
BEEF



8 sirloin steak

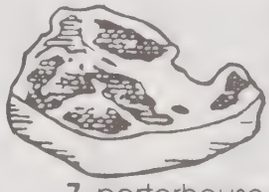
9 rolled rump

10 round steak



7 tenderloin fillet

7 tenderloin fillet



7 porterhouse steak

7 club steak

6 flank

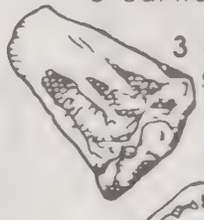
2 standing rib

4 brisket

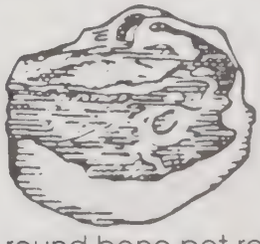
2 short ribs

5 cut from plate

2 rolled rib roast

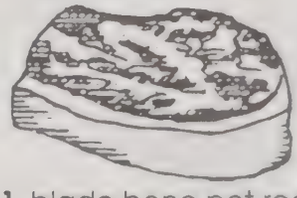


3 cross-cut shank



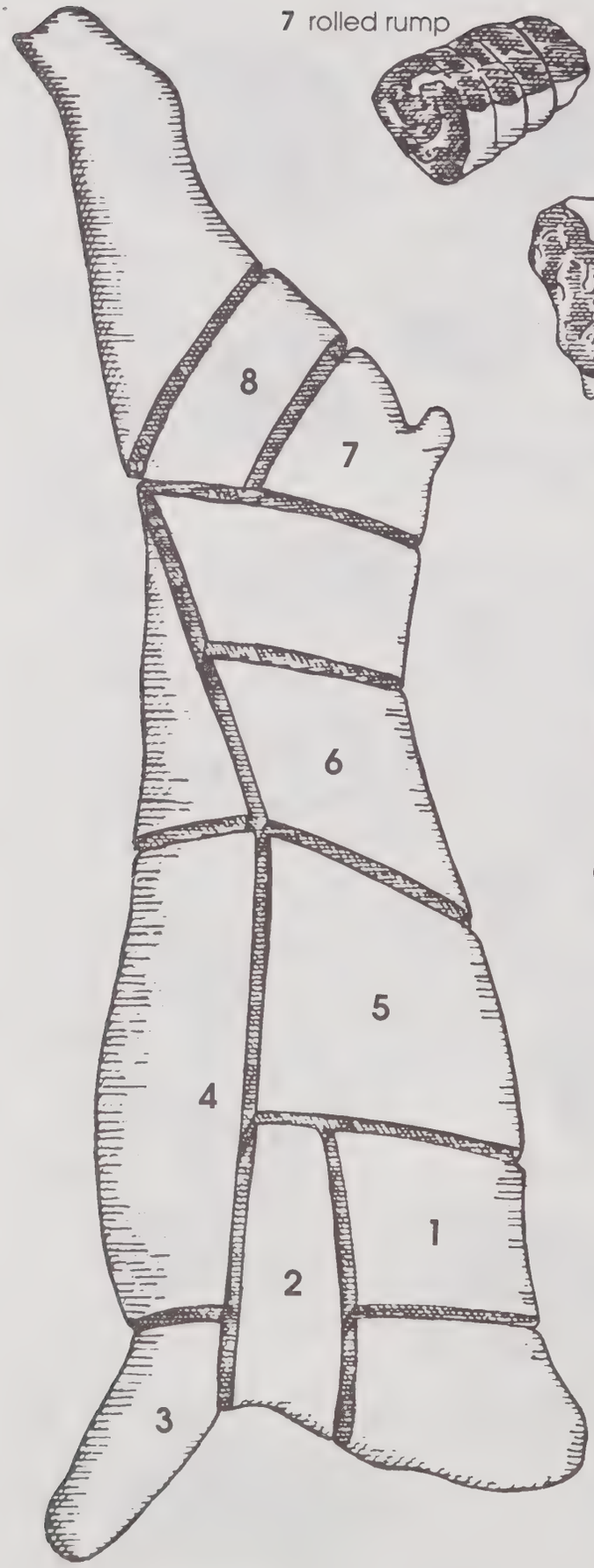
1 round bone pot roast

1 Boston cut



1 blade bone pot roast

VEAL

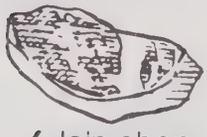


7 rolled rump

8 round steak

7 standing rump

8 center cut of leg

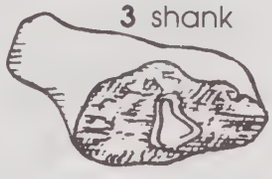


6 loin chop

5 rib chop

4 riblets

4 stew meat

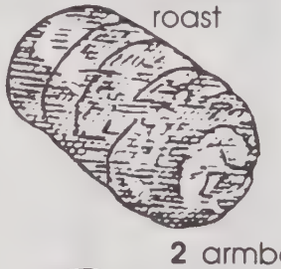


3 shank

4 breast

2 armbone shoulder steak

1 and **2** rolled shoulder roast

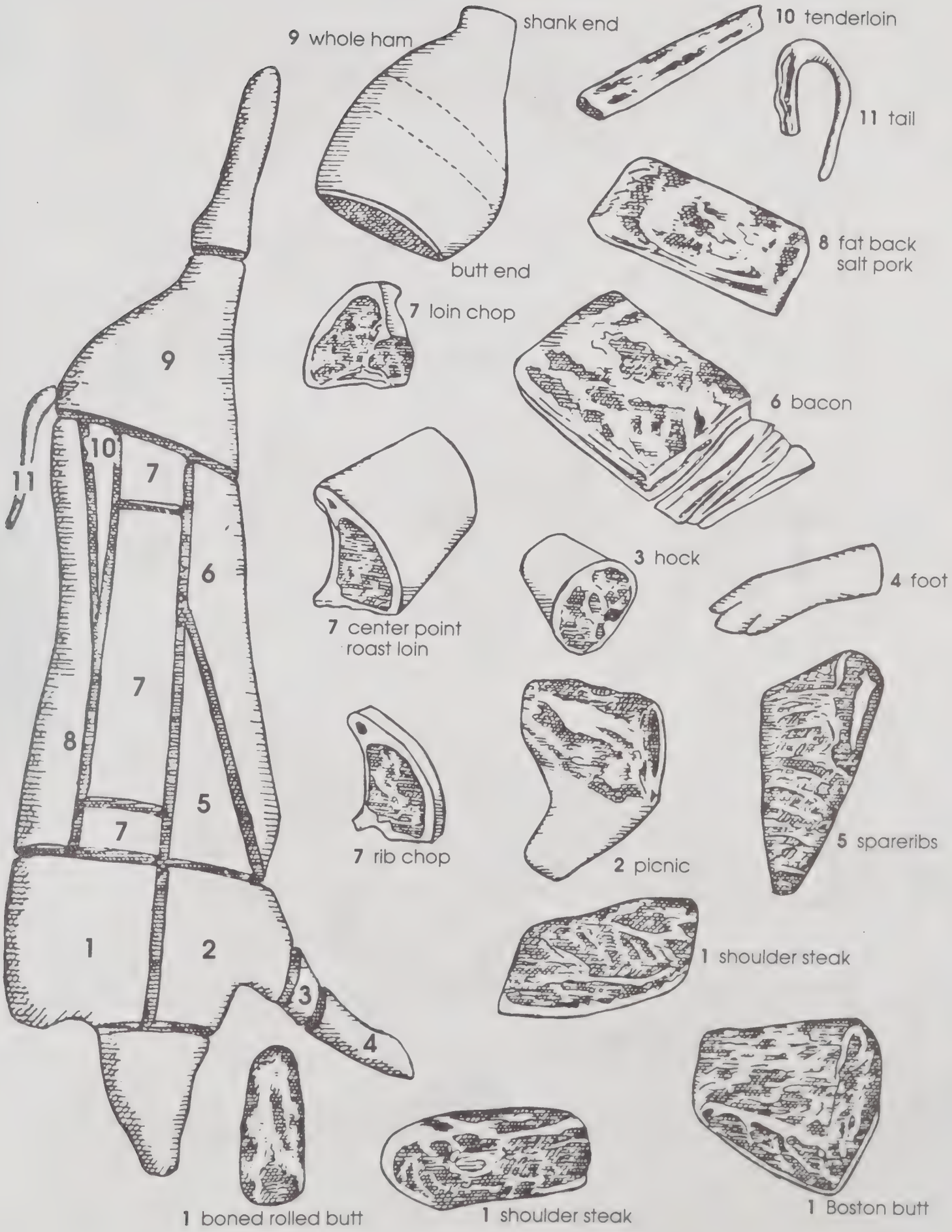


2 armbone pot roast

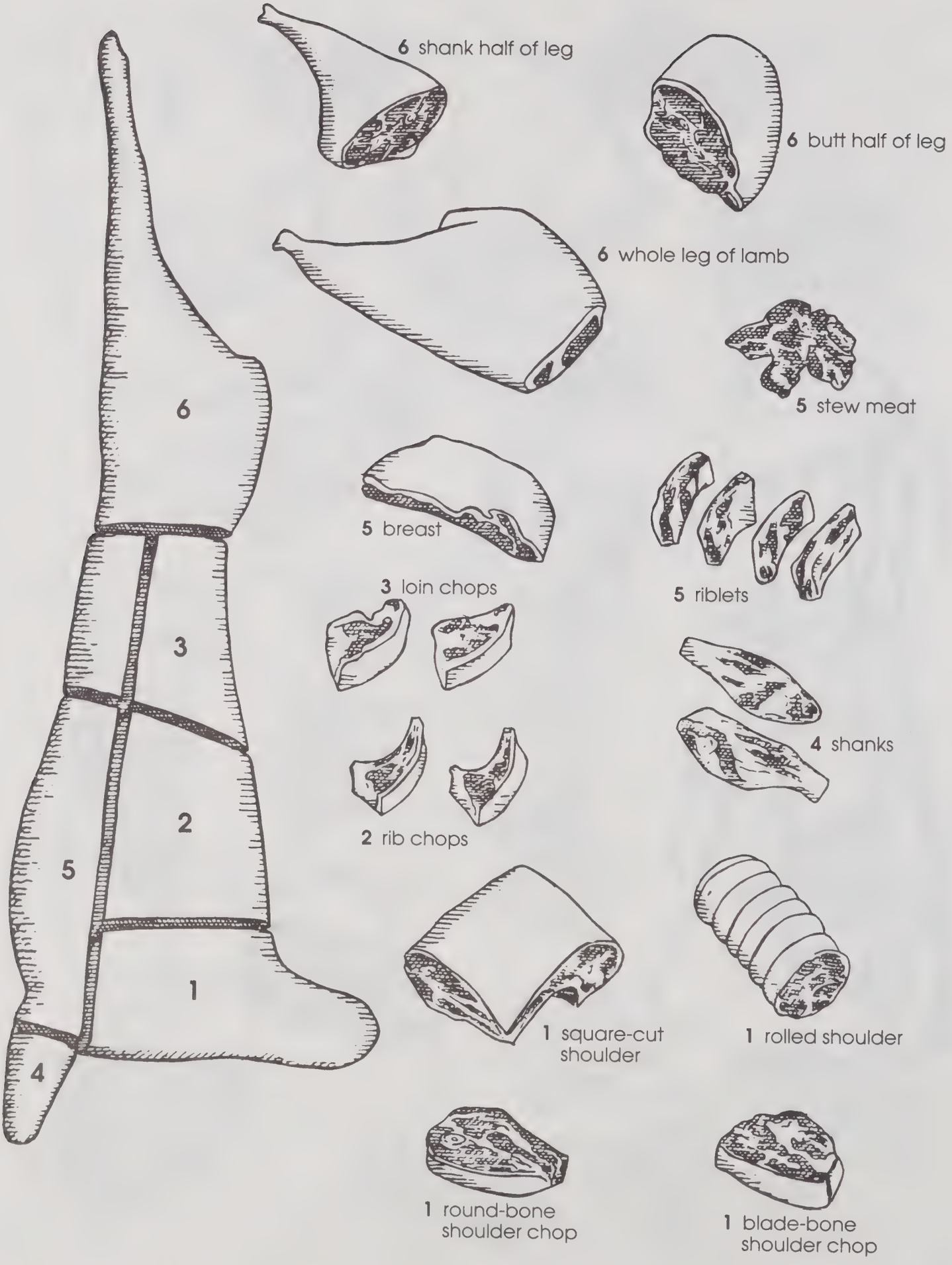
1 blade bone shoulder steak

1 blade bone pot roast

PORK


9 whole ham
shank end
butt end
10 tenderloin
11 tail
8 fat back
salt pork
7 loin chop
6 bacon
7 center point
roast loin
3 hock
4 foot
7 rib chop
2 picnic
5 spareribs
1 shoulder steak
1 boned rolled butt
1 shoulder steak
1 Boston butt
9
10
11
7
6
7
8
5
7
1
2
3
4

LAMB


6 shank half of leg
6 butt half of leg
6 whole leg of lamb
5 stew meat
6
5 breast
5 riblets
3 loin chops
3
4 shanks
2
2 rib chops
5
1 square-cut shoulder
1 rolled shoulder
1
4
1 round-bone shoulder chop
1 blade-bone shoulder chop

APPETIZERS & BEVERAGES

CHEESE CRISPS

Mrs. Judy Swaim &
Granny Brookshire

½ lb. sharp cheese, grated (at room temperature)
2 sticks margarine
2 C. plain flour
¼ tsp. salt
¼ tsp. cayenne pepper
2 C. Rice Krispies

Preheat oven 325°.

Cream cheese and margarine, mix flour, salt, and pepper. Fold in with cheese mix. Then add Rice Krispies. Refrigerate overnight or 4 hours. Cook 12 to 15 minutes at 325°. Roll to the size of marbles, press down with a fork on ungreased cookie sheet.

SUSIE SUTHERLAND'S PARTY TURNOVERS

Debbie Brookshire Smith

1 lb. ground beef
1 pkg. Lipton's onion soup mix
1 C. grated Cheddar cheese
3 cans crescent dinner rolls

Preheat oven 350°.

Brown meat; drain off grease. Add soup mix and stir thoroughly. Add cheese and let melt. Cut triangle pieces of dough in half, place 1 to 1½ teaspoon of meat mixture and roll into a ball. Place on cookie sheet and bake 12 to 15 minutes.

SAUSAGE-CHEESE BALLS

Johnnie Carter

3 C. Bisquick
1 lb. hot sausage
½ lb. sharp cheese
2 tsp. Worcestershire sauce and a little water

Preheat oven 350°.

Combine all ingredients, mix thoroughly, and make into small rolls the size of a large marble. Place on an ungreased cookie sheet and bake for 15 minutes at 350°.

TRADITIONAL PARTY MIX

Nancy McGee

6 T. butter or margarine
4 tsp. Worcestershire sauce
1 tsp. seasoned salt
2 C. Wheat Chex
2 C. Corn Chex
2 C. Rice Chex
¾ C. salted nuts

Preheat oven 250°.

Melt butter or margarine in shallow pan over low heat. Stir in Worcestershire sauce and seasoned salt. Add 6 cups assorted Chex (wheat, corn and rice combined equally or any way you like), and ¾ cup salted nuts. Mix over low heat until all the pieces are coated. Heat for 45 minutes in 250° oven, stirring every 15 minutes. Spread on absorbent paper to cool. Yields: 6¾ cups.

CHOCOLATE MILK SHAKE — Martha McGee

1½ C. chilled milk
⅓ C. chocolate syrup
¼ C. chocolate powder
2 pts. vanilla ice cream

Stir first 3 ingredients and ½ of ice cream (cubed) for 8 to 10 seconds. Add remaining ice cream. Stir 8 seconds. Serves 4 to 6.

HOT CHOCOLATE — Martha McGee

½ C. cocoa
¾ C. sugar
Pinch salt
¼ C. water
4 C. milk
½ tsp. vanilla

Mix cocoa, sugar, and salt in small saucepan. Gradually add water. Stir. Cook until boiling. Add milk and vanilla and heat until hot, but not boiling. Beat with rotary beater. Serves 4 to 6.

NO-CLOUD ICED TEA — Liola Phillips Walker

2 qts. water
¾ C. sugar
4 tea bags

Boil 2 quarts water in regular, open top tea kettle. Into 1 cup of the boiling water, mix ¾ cup sugar. Add 4 tea bags to remainder of water in kettle and let stand 30 minutes. Remove tea bags and add sugar water. When ready to serve pour into ice filled glasses. Tea remains delicious and uncloudy even after a day or two in refrigerator. It is equally good unsweetened.

RUSSIAN TEA — Mrs. Paul W. Walker

2 qts. boiling water
1 C. sugar
½ lemon, grated rind and juice
1 orange, grated rind and juice
2 tsp. whole cloves
2 sticks cinnamon, broken in pieces
2 tsp. tea
1 can pineapple juice

Put water in kettle. Add sugar, lemon, orange, spices and steep 20 minutes. Strain boiling water and spices over the tea and let stand 5 minutes, then strain. Serves 20 or more.

PUNCH — Martha McGee

⅔ C. Tang
½ C. sugar
1 pt. cranberry juice
3 C. water
¼ tsp. almond flavoring
1 qt. ginger ale

Combine all ingredients except ginger ale. Add ginger ale just before serving. Serves 25.

INSTANT RUSSIAN TEA

Ondra Lee Brookshire

1½ C. sugar (or less)
1-1 lb. 2 oz. size jar Tang
1¼ C. instant tea (no sweetened or lemon)
1-7 oz. pkg. lemonade mix
1 tsp. ground cloves
2 tsp. ground cinnamon

Mix all ingredients well. Store in airtight container. Use 2 or 3 heaping teaspoons and boiling water for each cup of tea desired.

JELLO PUNCH

Ruby C. Gross

1-3 oz. pkg. lime gelatin
2 C. hot water
Juice of 2 lemons
1-46 oz. can pineapple juice (lg.)
1 C. sugar
2 qts. cold water

Dissolve gelatin in hot water. Add remaining ingredients. Ginger ale may be added if desired. Makes about 1 gallon.

ORANGE SHERBET FLOAT

Anita Whittington

½ gal. orange sherbet
Apple cider

Put 3 tablespoons of orange sherbet into tall glass. Add apple cider to cover. Serve. Serves 10 to 15.

PATIO PUNCH

Louise Welborn

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-aid
2 C. sugar
2 qts. cold water
1-6 oz. can frozen orange juice
1-6 oz. can frozen lemonade
1 qt. ice cubes
1-1 pt. 12 oz. bottle ginger ale, chilled

Combine drink powder and sugar. Add water and stir to dissolve. Add frozen concentrates. Chill until serving time. Pour over ice cubes. Pour ginger ale slowly down side of bowl. Makes about 4 quarts. Good to use for a child's birthday party.

PINK PUNCH

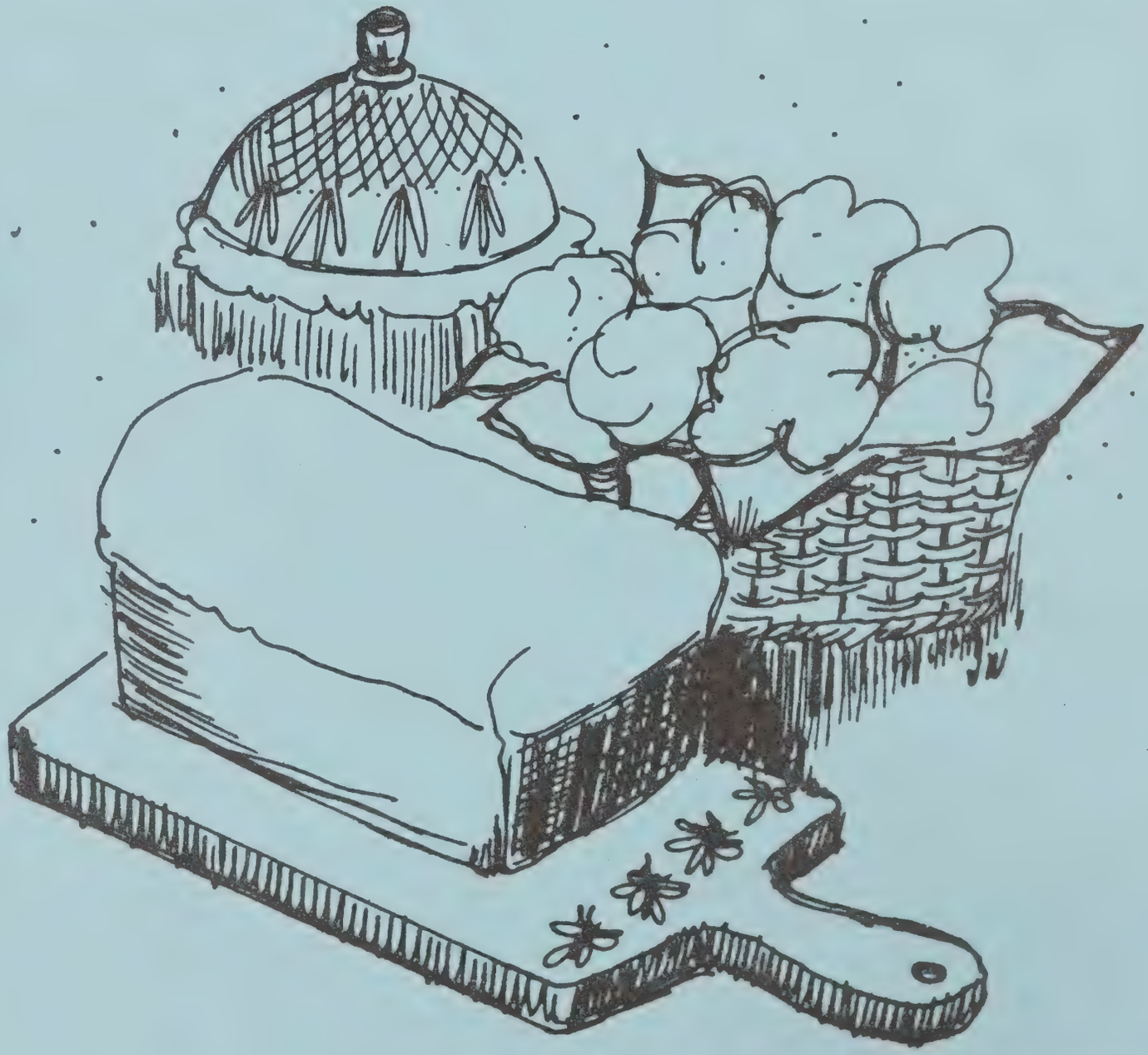
Mrs. Annie Tally

2 pkgs. strawberry Kool-Aid
1 pkg. lemon Kool-Aid
1-46 oz. can pineapple juice
2 C. sugar
2 qts. water
1 qt. ginger ale to add last

Mix together, adding ginger ale last. To make green punch use a lime Kool-aid instead of strawberry. Makes 1 gallon plus ginger ale.

NOTES

BREADS & SANDWICHES



ANGEL BISCUITS

Mozelle Day

5 C. sifted flour
¼ C. sugar
3 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 C. shortening
1 pkg. dry granular yeast
2 T. warm water
2 C. buttermilk

Preheat oven 400°.

Sift together flour, sugar, baking powder, soda, salt, and stir in shortening. Meanwhile, dissolve yeast in 2 tablespoons of warm water. Add with buttermilk to flour mixture. Mix well, turn out on lightly floured board if necessary. Add flour to make soft dough. Roll out, brush cut biscuits with melted butter. Bake until lightly browned, 15 minutes. The dough does not rise before baking. May be stored in refrigerator.

BANANA NUT BREAD

Denise Walker

2 C. sifted flour
¾ tsp. baking powder
1 tsp. soda
½ tsp. salt
½ C. shortening
1 C. sugar
2 eggs
4 bananas, mashed
1 C. pecans

Preheat oven 350°.

THE NIGHT BEFORE: Cream shortening and sugar. Add eggs, one at a time, beating after each addition. Add mashed bananas. Add dry ingredients and pecans. Bake in a regular floured loaf pan for 60 to 80 minutes.
IN THE MORNING: Slice and toast, add butter and serve. Serves 12. You can substitute raisins for pecans or any other preferred fruit.

GOOD 'N EASY BISCUITS

Mrs. Gene Walker

1-8 oz. container sour cream
2½ C. self-rising flour
2 to 3 T. water

Preheat oven 400°.

Blend sour cream into self-rising flour. Add 3 to 5 tablespoons of water. Place dough on floured wax paper. Pat into ½" thick layer. Cut with floured cutter. Bake 10 to 15 minutes.
Yield: 12 to 14 medium sized biscuits.
Sometimes additional water is necessary to make dough pliable.

CHEESE BISCUITS Opal Bovender

1 lb. sharp cheese
1 stick butter
1 tsp. salt
2 C. flour

Preheat oven 375°.

Grate cheese. Melt butter. Combine all ingredients. Form into ball. Roll out and cut into desired shapes. Bake on cookie sheet approximately 10 minutes.

YEAST ROLL MIX Wanda H. Doss

5 lbs. plain flour
2¼ C. dry milk powder
1 C. sugar
2 T. salt
½ C. shortening

Preheat oven 400°.

Mix dry ingredients in a large bowl. Cut in shortening. Store mixture in a covered container. To make 1 dozen rolls or 1 loaf: Put 3 cups mixture in large bowl. Dissolve 1 package dry yeast, ½ teaspoon sugar in 1 cup warm water. Stir into the 3 cups of mix. Turn out on a lightly floured board, knead until smooth and elastic. Cover and let rise until double in bulk. Knead again and shape into rolls or loaf. Place in greased baking pan. Brush with butter. Cover and let rise until double in bulk. Bake 15 to 20 minutes at 400°.

SPOON ROLL BATTER June 1975 United Methodist Women at Lake Junaluska, N.C.-Western N.C. Conference

4 C. self-rising flour
1 env. dry yeast
¼ C. sugar
¾ C. Crisco
2 C. lukewarm water
1 egg

Combine flour, yeast, sugar. Cut in Crisco. Stir in water and 1 egg. Mix all ingredients together thoroughly. Pour batter into covered container that is large enough to allow for rising. Store batter in covered container in refrigerator, rising takes place in refrigerator. To use, spoon into greased muffin tin, filling cups ½ full. Bake at 450° for 12 to 15 minutes. Serve hot with butter. This batter keeps about 1 week. Use as needed.

REFRIGERATOR ROLLS

Gertrude S. Westmoreland

¾ C. hot water
½ C. sugar
1 T. salt
3 T. margarine
1 C. warm water
2 pkgs. dry yeast
1 egg, beaten
5¼ C. unsifted plain flour

Preheat oven 370°.

Mix together hot water, sugar, salt, and margarine; cool to lukewarm. Measure warm water (1 cup) into large bowl. Sprinkle in yeast, stir until dissolved. Stir in lukewarm water mixture, egg and 3 cups flour. Beat until smooth. Stir in remaining flour, mixing well. Place dough in greased bowl, brush top with soft shortening. Cover tightly with waxed paper or aluminum foil. Store in refrigerator until doubled in bulk or until needed. To use, punch down and cut off dough needed. Form into 3 balls about the size of a walnut and place in a greased 8" round cake pan. Place the 3 balls together for as many rolls as you need. Cover, let rise in warm place for 1 hour. Brush with melted margarine. Bake in moderate oven (370°) for 15 to 20 minutes. Dough may be kept in refrigerator for 4 days. Makes 27 rolls.

EASY NO-KNEAD BREAD

Mrs. Jack Tally

1 C. unsifted Pillsbury unbleached flour
1 T. salt
¼ C. sugar
2 pkgs. active dry yeast
1 C. water
1 C. milk
¼ C. cooking oil

Preheat oven 375°.

Combine flour, salt, sugar and yeast in large mixer bowl. Heat water, milk and oil in a saucepan over low heat until warm. Mix. Add 1 egg and warm liquid to flour mixture. Blend at lowest speed until moistened. Beat 3 minutes at medium speed, by hand stir in another 2 to 2½ cups of the unbleached flour to form a stiff batter, rising. Cover dough, let rise in warm place until light and doubled (about 50 minutes). Stir dough down. Spoon into greased pan. Bake at 375° for 45 to 50 minutes until loaf sounds hollow when lightly tapped. Remove and brush with butter.

LIGHT BREAD

Mrs. Alfred Walker

2 pkgs. yeast
3 C. warm water
6 tsp. sugar
6 tsp. shortening
1½ T. salt

Preheat oven 400°.

Dissolve yeast in warm water. Add sugar, melted shortening and salt. Work enough flour in to make a soft dough. Let rise double the amount, then make out biscuits. Let rise again until double. Bake at 400°.

PERSIMMON NUT BREAD

Mrs. Gene Walker

½ C. cooking oil
1 C. sugar
2 eggs, beaten
1 C. persimmons, mashed
2 C. all-purpose flour
1 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
3 T. milk
½ tsp. vanilla extract
½ C. chopped nuts

Preheat oven 350°.

Beat oil and sugar together. Add eggs and persimmons and beat well. Add sifted dry ingredients, milk and vanilla. Mix well and stir in nuts. Pour into greased and floured 9x5x3" loaf pan. Bake about 1 hour. Serves 8. This is good with cream cheese for tea sandwiches.

CREAM STYLE CORN BREAD

Willie Ann Wiles

2 eggs
1 C. sour cream
½ C. salad oil
1 T. sugar
1 sm. can cream style corn
1 C. plain cornmeal
1½ tsp. salt
3 tsp. baking powder

Preheat oven 375°.

Beat eggs. Blend in sour cream, oil and corn. Mix cornmeal with other dry ingredients. Pour into greased 7 to 9" skillet. Bake at 375° for 30 to 45 minutes or until done. Serves 6 to 8.

DELUXE CORN BREAD

Mrs. H. H. Cardwell

1 egg, beaten
1 C. sweet milk
1 tsp. sugar
¾ C. self-rising cornmeal
1 C. self-rising flour
1 stick margarine

Preheat oven 400°.

Mix flour, cornmeal and sugar. Add milk, beaten egg and melted margarine. Blend with mixer. Bake in a 2" deep-9" pan for 25 minutes at. Serves 6.

SOUR CREAM CORN BREAD

Mrs. Wade Thompson

1 box Flako or other cornmeal mix
1-8½ oz. can cream style corn
3 eggs
½ pt. sour cream
½ C. cooking oil

Preheat oven 375°.

Mix well. Bake in a greased large skillet for 35 to 45 minutes. Serves 8 to 10.

PANCAKES VELVET

Rev. J. Edwin Carter

3 eggs
1 tsp. soda
2 C. buttermilk
1½ C. Wondra flour
1 tsp. sugar
½ tsp. salt
1 T. baking powder

IN ONE BOWL: Place 3 egg yolks, whip in 1 teaspoon soda, stir in 2 cups buttermilk. Mix ingredients.
IN ANOTHER BOWL: Place 1½ cup Wondra flour, 1 teaspoon sugar, ½ teaspoon salt, 1 tablespoon baking powder. Mix ingredients. Then mix both bowls, whip egg whites and fold in total mixture. Cook as medium size cakes in fry pan at medium high temperature and serve. Serves 4.

GOTCHER'S SANDWICH DELIGHT

Don Brookshire

1 English muffin
1 lg. sausage patty
Soft cheese (optional)
1 slice onion
Mustard

Toast muffin slightly. Fry sausage and make sandwich.

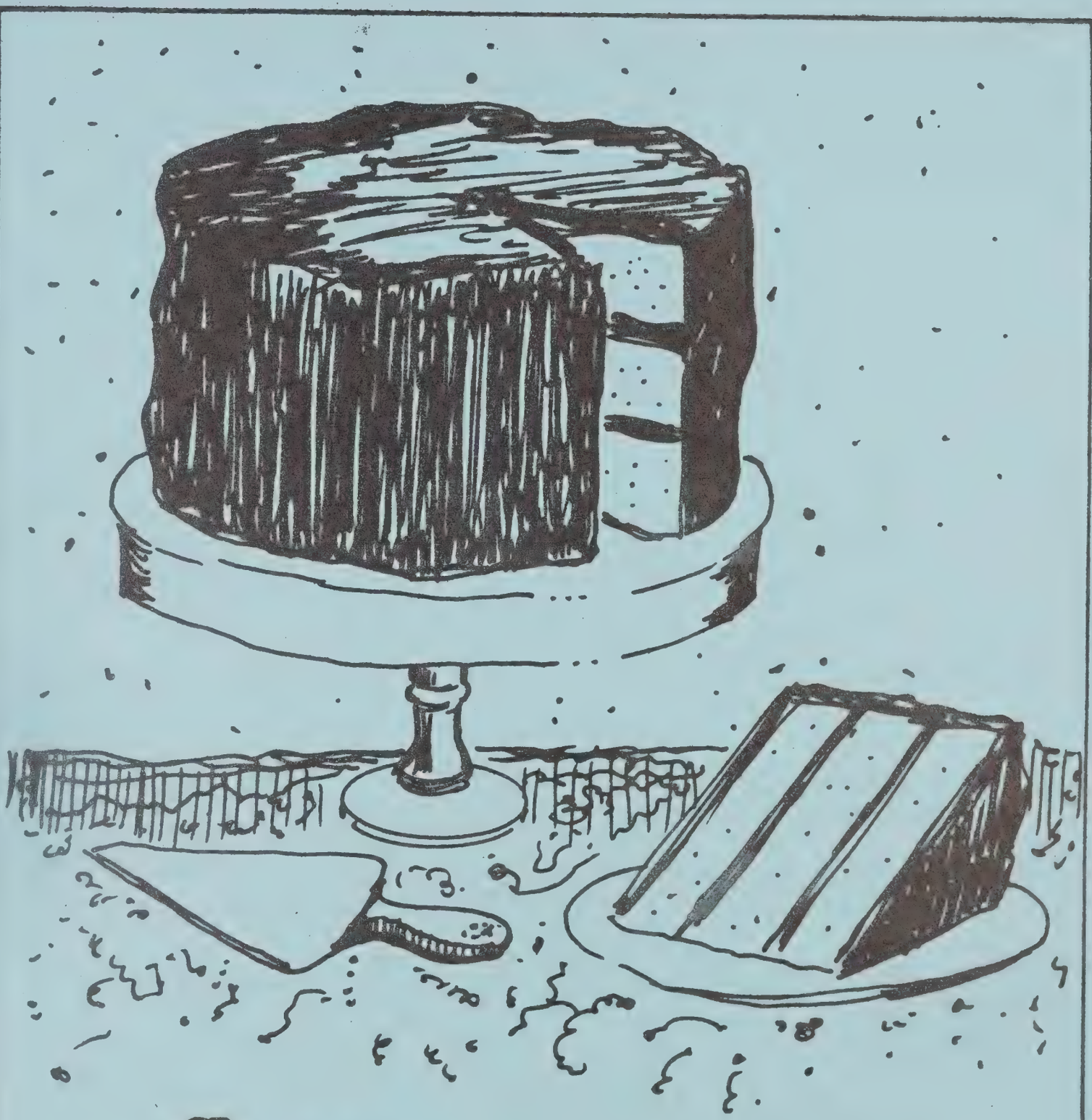
CEDJAREE (SANDWICH SPREAD)

Mrs. Verna Griggs

Butter size of egg
1 C. milk
2 C. chopped cold meat
2 T. cooked rice
2 hard boiled eggs, chopped
Pepper and mustard to taste

Simmer very slowly until done. Use as sandwich spread or put in unbaked pie crust and bake. Given in cookbook of Old Salem to Mrs. H.T. Bahnson by her mother, Mrs. L.M. Fries in 1874.

NOTES



CAKES

APPLE DAPPLE CAKE

Barbara Simpson

3 eggs
1½ C. Wesson oil
2 C. sugar
3 C. flour
1 tsp. cinnamon
1 tsp. soda
3 C. chopped apples
½ C. chopped black walnuts
FROSTING:
1 stick butter
1 C. brown sugar
¼ tsp. nutmeg
¼ C. milk

Preheat oven 350°.

Mix all ingredients, folding in apples and walnuts last. Bake for 1 hour and 15 minutes in a sheet cake pan. Mix ingredients for topping and boil for 2½ minutes. Pour over cooled cake.

APPLESAUCE CAKE

Mrs. Bonnie Beeson Idol

2 C. sugar
1 pt. applesauce (2 C.)
4 eggs
1 C. corn oil
2 tsp. soda
2 C. flour, sifted 3 times
3 tsp. cinnamon
¼ tsp. nutmeg
1 tsp. salt

Preheat oven 350°.

Cream sugar and eggs. Add dry ingredients alternately with corn oil. Add applesauce. Bake 25 to 35 minutes at 350°.
ICING: Cream together 1 large package of cream cheese, 1 box sugar, 1 stick butter, and 1 teaspoon vanilla. Ice cake and sprinkle with nuts.

BANANA SPLIT CAKE

Nancy McGee

8 oz. pkg. cream cheese (room temperature)
1 C. powdered sugar
5 T. milk
1½ C. graham cracker crumbs
Margarine
2 bananas
1 sm. can crushed pineapple, drained
Lg. container Cool Whip
Maraschino cherries

Mix graham cracker crumbs with melted margarine and put into 8" square pan for crust. Cream cheese, powdered sugar and milk together. Spread over crust. Slice bananas over cream cheese mixture. Put drained pineapple over bananas. Spread Cool Whip and put cherries for each square.

BRITISH REFUGE CAKE — Mildred Walker

¼ C. butter
1 C. sugar
1 egg
1½ C. plain flour
¼ tsp. salt
¼ tsp. soda
1 tsp. baking powder
1 tsp. vanilla
1 C. boiling water
1 C. chopped dates
1 C. chopped pecans
TOPPING:
1 stick oleo
1 C. brown sugar
4 T. Carnation milk

Preheat oven 350°.

Cream butter, sugar and eggs. Beat. Sift flour, salt, soda and baking powder. Mix a little of the flour with nuts and dates to keep them from sinking to bottom. Bake cake at for about 30 minutes or until a straw comes out clean. Then spread on topping.
TOPPING: Let oleo, brown sugar and Carnation milk come to a boil, take off and add 2 cups Angel flake coconut and a bottle of maraschino cherries. Spread on baked cake. Put under broiler for a minute or until it bubbles.

BUTTER PECAN CAKE — Rebecca Westmoreland

2¼ C. sifted all-purpose flour
⅔ C. granulated sugar
3 tsp. baking powder
1 tsp. salt
1 C. brown sugar
¾ C. finely chopped pecans
¾ C. shortening
1 C. milk
3 eggs
1 tsp. vanilla

Preheat oven 375°.

Add shortening and ¾ cup milk. Beat 2 minutes. Add eggs, remaining milk, and vanilla. Beat 2 more minutes and stir in nuts. Bake at 375° in 9" layer of 9x13" oblong pan (35 to 45 minutes for layers and 45 to 55 minutes for oblong pan.) Frost with fluffy 7-Minute frosting, substituting brown sugar for granulated sugar and decorate top with chopped pecans.

GLADYS MARSHALL'S GOLDEN DELIGHT — Kathleen Walker

Yellow cake mix
No. 2 can pineapple
½ C. milk
Instant pudding
Sm. jar cherries
Big size Cool Whip

Bake cake mix. Pour ½ can pineapple over cake. Pour instant pudding over pineapple. Top with other half of pineapple and cherries and Cool Whip.

CHOCOLATE CAKE

Mrs. Brenda Councilman

CAKE:
2½ C. plain flour
2 C. sugar
1 C. water
3 T. cocoa
1 stick margarine
½ C. Crisco oil
2 eggs
½ C. buttermilk
1 tsp. soda
1 T. vanilla

ICING:
1 box confectioners' sugar
3 T. cocoa
6 T. milk
1 stick margarine
1 or 2 C. pecans
1 T. vanilla

Preheat oven 300°.

Sift together into mixing bowl the flour and sugar. Put together and bring to a boil 1 cup water, cocoa, margarine, and Crisco oil. Pour over flour and sugar. Then add 2 eggs, blended with buttermilk, soda, and vanilla. Bake cake 15 minutes at 300°, then turn to 325° and bake 30 more minutes.
ICING: Melt in double boiler confectioners' sugar, cocoa, milk, and margarine. When melted, beat and add 1 or 2 cups pecans and vanilla. Pour over hot cake. Serves 15 to 20.

CHOCOLATE-ON-CHOCOLATE CAKE

Mozelle Phillips

1 stick butter or margarine
1 C. Mazola oil
2 C. flour
2 eggs
½ C. buttermilk
4 T. cocoa
1 C. water
2 C. sugar
1 tsp. baking soda

Preheat oven 350°.
Heat butter, cocoa, oil, and water in a saucepan until the butter is melted. Mix well. Aerate flour with a fork and mix it with the sugar in a medium size or bigger bowl. Pour the heated mixture over the flour and sugar, add the eggs and mix together. Dissolve the baking soda in the buttermilk and add to the batter. Dump it into a 10x13" pan and bake 30 to 35 minutes.
ICING: Melt 1 stick butter, add 4 tablespoons cocoa, about 3 tablespoons milk, 1 tablespoon vanilla, and 1 box powdered sugar. Mix together adding more milk as necessary to make a spreading consistency. Spread on hot cake.
This recipe calls for chopped nuts sprinkled on top. For most that would be too much for the cake and icing by themselves are rich enough.

COOKIE SHEET CAKE

Mrs. Richard Tally

2 C. sifted plain flour
2 C. sugar
½ tsp. salt
1 stick margarine
½ C. salad oil
1 C. water
6 T. cocoa
½ C. buttermilk
1 tsp. soda
2 eggs
1 tsp. vanilla

Preheat oven 350°.

Sift together flour, sugar, salt. Melt in margarine in pot over low heat. Add oil, water, cocoa, and let come to a boil. Stir in flour mixture after taking pot off heat. Stir soda in buttermilk and add to mixture. Add eggs and vanilla and bake 20 to 25 minutes in a 12x18" or 2 small oblong pans.

FROSTING:
1 stick margarine
6 T. evaporated milk
2 T. cocoa
1 box confectioners' sugar
1 tsp. vanilla

Heat in pot over low heat margarine and milk until melted; remove from heat. Blend in sugar, cocoa, vanilla and beat until smooth. Pour over hot cake immediately when it comes from oven.

DEVIL'S FOOD BANANA CAKE

Ondra Lee Brookshire

CAKE:
1 pkg. Duncan Hines devil's food cake mix
1 pkg. banana cream pudding (instant or cooked)
1 C. water
4 eggs
½ C. oil
FROSTING:
1 env. Dream Whip topping mix
1 pkg. chocolate instant pudding mix
1½ C. cold milk

Bake cake according to package directions using a 9" pan.
FROSTING: Combine all ingredients in a deep narrow bottom mixing bowl. Beat slowly just until blended. Gradually increase speed and whip until mixture will form soft peaks (4 to 6 minutes). Makes about 3½ cups, enough to frost tops of three 9" layers. Double to frost entire cake. If desired heavy cream may be used instead of whipped topping mix. To make, whip 1 cup heavy cream, 1 cup milk and one (4½-ounce) package of chocolate instant pudding. Blend then whip until soft peaks form, 2 to 3 minutes. (If kitchen is overly warm chill mixing bowl before preparing frosting. Then place cake in refrigerator. Remove 30 minutes before serving.)

DEVIL'S FOOD CAKE

Paul W. Walker

½ lb. butter
1¼ C. sugar
2 eggs
1 C. buttermilk
2 tsp. soda
2½ C. flour
2 tsp. vanilla
1½ oz. chocolate

Preheat oven 400°.

Cream butter and sugar. Add eggs, one at a time. Dissolve soda in sour milk and add alternately with the flour. Add melted chocolate to batter last. Bake for 20 minutes at 400°. Makes three 9" layers.

DIXIE CHRISTMAS CAKE

Mildred Walker

¾ C. Spry
¼ tsp. almond extract
1½ tsp. vanilla
1 tsp. salt
2 C. sugar
3 tsp. baking powder
3 C. sifted flour
½ C. milk (or coconut milk)
½ C. water
6 egg whites, stiffly beaten

Preheat oven 350°.

Blend Spry, almond extract, vanilla and salt. Add sugar gradually and cream well. Sift baking powder with flour 3 times. Add flour to creamed mixture, alternately with combined milk and water, mixing after each addition until smooth. Fold in egg whites. Bake in three 9" Spry coated layer pans for 25 minutes at 350°. Spread fresh coconut frosting between layers and on top and sides of cake.

DO NOTHING CAKE

Mrs. Sam Sturms, Jr.

2 C. flour
2 C. sugar
2 eggs
1 lg. can crushed pineapple
1 tsp. soda
1 tsp. vanilla
½ tsp. salt

Preheat oven 350°.

Combine all ingredients in bowl and beat. Pour into 9x13" pan. Bake 40 minutes at 350°. FROSTING: Heat 1 cup sugar, 1 stick butter and 1 small can Carnation milk to a boiling and cook 1 minute, stirring constantly. Add 1 cup nuts and 1 cup coconut.

DREAM CAKE Kathleen Walker

1 white cake mix
2 sm. pkgs. jello
1 pkg. instant pudding
Cool Whip

Bake cake mix. Punch holes in cake when done. Mix jello and pour over cake. Mix instant pudding and pour over jello. Chill. When jello sets up, put Cool Whip on. Top and serve. Delicious!

ELEGANT POUND CAKE Glenda and Nancy Gosnell

8 eggs
2⅔ C. sugar
1 lb. butter (no substitute)
3½ C. cake flour
½ tsp. salt
½ C. half and half cream
1 tsp. vanilla

Preheat oven 300°.

Separate eggs, measure sugar and set aside. Beat egg whites until peaks form. Gradually add 6 tablespoons of sugar from the sugar set aside while continuing to beat. Refrigerate until needed. In large bowl, cream butter, gradually adding remaining sugar. Beat in well beaten egg yolks. Sift flour and salt together 3 times and add alternately with half and half cream and vanilla to creamed mixture. Beat together until mixture is very light. Fold in egg whites by hand. Pour into greased and floured tube pan at least 4" high. Bake at 300° for 1¾ hours or until done. Serves 15 to 20.

EPISCOPAL CAKE Sue Ibraham

½ C. dried currants
1 C. sugar
½ C. shortening
1 egg
1 C. milk
2 C. flour
1½ tsp. baking powder
1 tsp. vanilla
Pinch of salt

Preheat oven 350°.

Cream sugar and shortening, beat in egg and vanilla; add milk alternately with dry ingredients. Bake in greased pan or cupcake pans which are lined with paper. Bake for 30 minutes at 350°. Serves 6.
"From Ellen Potters Ledger, 1870-1980". Very easy to bake and very good!

GYPSY JAMBOREE CAKE

Verna Griggs

1½ C. sifted plain flour
½ tsp. baking powder
½ tsp. soda
½ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
1¼ C. granulated sugar
½ C. shortening
3 eggs
¾ C. buttermilk
1 tsp. vanilla
1 tsp. lemon flavoring
½ C. chopped walnuts

Preheat oven 350°.

Sift above dry ingredients together. Cream shortening and sugar. Blend in eggs, one at a time. Add buttermilk and dry ingredients alternately. Blend thoroughly after each addition with electric mixer at low speed. Add flavoring and nuts. Pour into three 8" greased pans. Bake 30 to 35 minutes at 350°. Cool and frost.

MOCHA FROSTING:
⅓ C. butter
1 egg yolk
3½ C. (1 lb.) confectioners' sugar, sifted
2 T. hot coffee
½ tsp. cinnamon
2 T. cocoa
⅛ tsp. salt

Cream butter, blend in egg yolk, add gradually confectioners' sugar and coffee; add cinnamon. Beat until smooth and spread ½ of frosting between layers. Add cocoa to remaining frosting. Beat well and if necessary thin with a few drops of hot coffee. Frost top and sides. You may sprinkle a few chopped nuts over frosting. Very good!

HUMMINGBIRD CAKE

Mrs. Gene Walker

2 C. sugar
1 C. oil
4 eggs, beaten
1 tsp. salt
1 tsp. cinnamon
1 tsp. soda
3 C. flour
1-8¼ oz. sm. size can crushed pineapple with juice
2 C. bananas, mashed
1½ tsp. vanilla
1 tsp. butter flavoring
½ C. nuts (optional)
FROSTING:
1 stick butter
1-8 oz. pkg. cream cheese
1 box powdered sugar
1 tsp. vanilla
1 tsp. butter flavoring

Preheat oven 350°.

Beat sugar and oil, add beaten eggs. Add dry ingredients alternately with pineapple and mashed bananas. Add flavorings and nuts. Bake in a tube cake pan for 45 minutes at 350°. FROSTING: Allow cream cheese to soften to room temperature. Whip with butter, add sugar and flavorings.
This is a rich, moist cake. It would be delicious served after a light meal.

ITALIAN CREAM CAKE Mrs. Clara Bauguess

1 stick margarine
½ C. Crisco
2 C. sugar
1 C. chopped nuts
5 egg yolks
1 tsp. soda
1 C. buttermilk
5 egg whites, stiffly beaten
2 C. flour
1 tsp. vanilla
1 sm. can coconut

Preheat oven 350°.

Cream butter, margarine and sugar; beat until smooth. Add egg yolks and beat well. Combine flour and soda and add to mixture with buttermilk. Stir vanilla, coconut and nuts in. Fold in egg whites. Pour in 3 greased and flour 9" pans. Bake 25 minutes. Serves 15. Spread with icing.

ICING:
8 oz. cream cheese
½ stick margarine, softened
Box powdered sugar
1 tsp. vanilla
¾ C. chopped nuts

Beat cream cheese and margarine until smooth. Add sugar, vanilla and nuts. Mix well and spread on cake.

LEMON LIME CAKE Mozelle Phillips

1 box white cake mix
1 sm. box lime jello
¾ C. boiling water
½ C. cold water

TOPPING:
1 env. Dream Whip
1 sm. box instant lemon pudding
1½ C. cold milk
1 tsp. vanilla flavoring

Bake cake following instructions on back of box. Mix the gelatin and water. After cake cools, pour mixture over the cake. Mix ingredients for topping, whipping well (as instructed on back of box). Spoon onto cake. Refrigerate. Use a 13x11x9" pan.

You show someone you care just by being there.

LIGHT SUGAR CAKE

Mrs. Alfred Walker

1 C. white sugar
½ C. shortening
1 C. mashed potatoes
1½ tsp. salt
Brown sugar, cinnamon and butter for topping
2 eggs, well beaten
2 pkgs. yeast
1½ C. warm water
Flour

Preheat oven 400°.

Dissolve yeast in 1½ cups of warm water. Add sugar, shortening, potatoes, and eggs. Add 1½ teaspoons salt, enough flour to make a soft dough. Let rise until double the amount. Spread on well greased baking sheet. Let rise ½ hour and spread with brown sugar, cinnamon and butter. Bake at 400° until done.

MARASCHINO CHERRY CAKE

Mrs. Judy Swaim

1 tsp. salt
2¼ C. flour
1½ C. sugar
3½ tsp. baking powder
½ C. shortening
½ C. milk
½ C. maraschino cherry juice
½ tsp. almond extract
4 egg whites, unbeaten
18 maraschino cherries, drained and chopped
½ C. nuts, chopped (optional)

Preheat oven 350°.

Sift flour, sugar, salt, and baking powder. Blend in shortening, milk, cherry juice and almond extract. Beat 2 minutes. Fold in cherries and nuts. Pour into 2 greased and floured 8 or 9" cake pans. Bake for 30 to 40 minutes at 350°. Cool in pan 15 minutes, turn out on cake rack. Frost when cool. Serves 15 to 18.

CHERRY ICING:

⅔ C. shortening
1-1 lb. box sifted confectioners' sugar
¼ tsp. salt
3 T. cherry juice
2 T. milk
1 T. lemon juice
3 T. chopped maraschino cherries

Cream shortening with sugar and salt. Add cherry juice, milk, and beat. Add lemon juice and beat until fluffy. Stir in cherries. Enough for 8 or 9" two-layer cake.

CARROT CAKE

Mrs. Ronald H. Walker

2 C. sugar
2 C. plain flour
2 tsp. soda
2 tsp. cinnamon
1 C. corn oil
4 eggs
2 C. grated carrots
1 sm. can pineapple, drained

Preheat oven 325°.

Mix eggs and sugar. Add oil. Blend and add dry ingredients. Then add pineapple and carrots. Bake in three 8" pans for 25 to 30 minutes at 325°.
FROSTING: 1-8 ounce package cream cheese, 1 box confectioners' sugar, ½ stick butter, 1 teaspoon vanilla, ½ cup chopped nuts. Cream cheese and butter and add other ingredients. Spread on cool cake layer.

MISSISSIPPI MUD CAKE

Mrs. Clara Bauguess

2 sticks margarine
2 C. sugar
4 eggs
1½ C. flour
1 tsp. baking powder
½ C. cocoa
1 C. nuts
Dash of salt
½ tsp. vanilla

Preheat oven 350°.

Mix all ingredients well and bake in greased and floured 9x13" pan. Bake for 30 minutes at 350°. After removing from oven pour 1 small bag of miniature marshmallows over cake. Then spread over with icing. Serves 20.
ICING: Mix 1 package powdered sugar, ⅓ cup cocoa, ½ stick margarine, ½ cup milk, and ½ teaspoon of vanilla and spread over marshmallows and side of cake.

OATMEAL CAKE

Mrs. Wade Westmoreland

1 C. oatmeal
1¼ C. hot water
1 C. brown sugar
1 C. white sugar
1 stick margarine
2 eggs
1⅓ C. plain flour
1 tsp. cinnamon
1 tsp. soda
1 T. vanilla
TOPPING:
1 C. brown sugar
1 stick margarine
½ can evaporated milk
1 can coconut
Nuts

Preheat oven 350°.

Pour hot water over oats and let stand. Cream butter and sugar and add eggs. Sift other ingredients and add to batter. Bake in a 9x13" pan. Serves 8 to 10.
TOPPING: Mix topping and put on cake, when done. Put back in oven until topping is bubbly.

OATMEAL CAKE

Nancy Gosnell

1½ C. boiling water
1 C. quick oats
1 stick margarine
1 C. granulated sugar
1 C. brown sugar
2 eggs
1½ C. plain flour, sifted
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt

TOPPING:
2 T. margarine
¼ C. evaporated milk
½ C. sugar
½ C. coconut
½ C. nuts
½ tsp. vanilla

Preheat oven 350°.

Mix water, oats and margarine and let stand 20 minutes. Add sugar and eggs. Sift together dry ingredients and add. Blend well. Bake in a 9x13" pan for 35 minutes.
TOPPING Cook together margarine, milk and sugar for about 2 minutes. Add coconut, nuts and vanilla. Pour over hot cake.

PECAN CAKE

Barbara Simpson

1 lb. butter
2 C. sugar
6 eggs
4 C. flour
1 tsp. baking powder
¼ tsp. salt
½ lb. candied pineapple
½ lb. candied cherries
2 tsp. vanilla
1 lb. pecans

Preheat oven 250°.

Cream butter and sugar. Add beaten eggs. Add 3 cups of the flour which has been mixed with baking powder and salt. Mix remaining flour with cherries, pineapple and broken pecans. Stir this mixture into batter. Pour into a tube pan that has been greased. Bake for 3 hours at 250°. Allow to cool in pan.
VARIATION: For a sweeter, more moist cake, pour syrup of ¼ cup each orange juice, lemon juice, and sugar over cake while it's hot.

Trying something new can make a better you.

PECAN CHRISTMAS CAKE

Mrs. Mae Sisk

2 C. butter (1 lb.)
2 C. sugar
6 eggs
1 T. lemon juice
1 tsp. grated lemon rind
1 T. vanilla
1½ C. golden raisins
4 C. chopped pecans
3 C. sifted flour
¼ tsp. salt
1 tsp. baking powder

Preheat oven 300°.

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add lemon juice, rind and vanilla. Mix raisins, nuts, ¼ cup flour. Sift remaining dry ingredients. Alternately fold nuts and raisins and dry ingredients into creamed mixture. Spoon into a greased paper-lined 10" tube pan. Bake at 300° about 1 hour and 50 minutes. Cool then remove from pan.

PINEAPPLE SUPREME CAKE

Mary Ellen Gardner

4 eggs
½ C. salad oil
10 oz. bottle 7-Up beverage
1 pkg. (about 3 oz.) instant lemon pudding mix (add dry from box)
1 pkg. lemon supreme cake mix, regular size

FROSTING:
1½ C. sugar
3 T. cornstarch
1-#2 can crushed pineapple, undrained
¾ stick margarine
2 egg yolks
1 can Angel flake coconut

Preheat oven 325°.

Combine all ingredients in mixing bowl. Mix until blended. Turn into 3 greased and floured 9" layer cake pans. Bake for 30 minutes at 325°.
FROSTING: In saucepan, combine sugar and cornstarch, blend. Stir in pineapple, margarine and egg yolks, cook, stirring until thickened. Remove from heat, stir in coconut. Spread hot between layers and on top.

Sharing's such a simple way of sweetening someone else's day.

PRUNE CAKE

Mrs. D.T. Walker

1½ C. sugar
1 C. cooking oil
3 eggs
2 C. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
½ tsp. salt
1 C. buttermilk
1 C. chopped cooked prunes or 1-7¾ oz. junior prunes and water to equal 1 C.
1 C. nuts
1 tsp. vanilla

Preheat oven 300°.

Blend sugar and oil; add eggs and mix well. Sift dry ingredients together; add alternately with milk. Add vanilla, nuts, prunes. Bake in buttered pan, 45 minutes.
FROSTING: Boil 1 cup sugar, ½ cup buttermilk, ½ teaspoon soda, 1 tablespoon corn syrup, ¼ cup butter and 1 teaspoon of vanilla until it forms a soft ball. Pour over hot cake. Do not beat. Serves 10.
Other baby food fruits may be used in this recipe.

SCOTCH CHOCOLATE CAKE

Mrs. Pat Hancock

2 C. all-purpose flour
1 stick margarine
2 eggs
4 heaping T. cocoa
½ C. buttermilk
1 tsp. soda
2 C. granulated sugar
½ C. vegetable shortening (Crisco oil is best)
1 C. water
1 tsp. vanilla

Preheat oven 350°.

Combine flour, sugar in mixing bowl, mixing well. In a saucepan put margarine, shortening (Crisco oil), cocoa and water; bring to a rapid boil and then pour over flour and sugar, mixing gradually (use a big spoon to mix it). Put soda in buttermilk and add with other ingredients. Mix and turn into a greased and floured pan, about 11x16". Bake at 400° for 30 minutes or until done. Serves about 15 if cut in squares.

ICING:
1 stick margarine
4 T. fresh milk
1 tsp. vanilla
1 C. angel flake coconut
4 T. cocoa
1 box powdered sugar
1 C. chopped pecans

In a saucepan combine margarine, cocoa, and milk. Bring to a boil, stirring constantly to prevent sticking. Remove from heat and add other ingredients. Spread on cake while it is hot. It is best to start making your icing when your cake is almost done.
This is wonderful for parties, as it can be cut in squares. It is very rich and will keep moist for days.

PINEAPPLE UPSIDE-DOWN CAKE

Grace Justice

4 T. butter
½ C. brown sugar
1 C. pineapple wedges or other fruit
1 C. broken nut meats
1¼ C. sifted cake flour
1¼ tsp. baking powder
¼ tsp. salt
¾ C. sugar
¼ C. shortening (room temperature)
1 egg, well beaten
½ C. milk
1 tsp. vanilla

Preheat oven 350°.

Melt butter in 8x8x2" baking pan on surface unit turned to medium heat. Add brown sugar and stir until evenly mixed. Arrange fruit and nut meats on sugar mixture in attractive design. Sift dry ingredients together into large bowl. Add shortening to dry ingredients in bowl. Add and stir egg, milk and vanilla. Stir until flour is dampened then beat vigorously 1 minute on slow speed of electric mixer or with wooden spoon. Pour batter over fruit in baking pan and bake 45 to 50 minutes. Turn upside down on serving dish. Cooked prunes, apricots, cherries or raw sliced apples may be substituted for pineapple if desired.

SCOTCH CHOCOLATE CAKE

Anita Whittington

CAKE:
2 C. plain flour
2 C. sugar
½ tsp. salt
1 stick margarine
1 C. cooking oil
6 tsp. cocoa
½ C. buttermilk
2 eggs
1 tsp. soda
ICING:
3 T. milk
4 T. cocoa
1 tsp. vanilla
¾ box powdered sugar
1 stick margarine

Preheat oven 325°.

Sift and set aside flour, sugar and salt. Mix together water, margarine, oil and cocoa; boil 1 minute. Pour over flour and sugar mixture and beat until blended. Add buttermilk, soda and eggs and beat slightly. Pour into a 9x13" pan. Bake 45 minutes at 325°.
ICING: Bring to a boil the milk, cocoa and margarine. Boil 1 minute. Remove from heat; add vanilla and powdered sugar. Beat; spread over hot cake.

TWO EGG CAKE

Johnnie Carter

½ C. shortening
1½ C. sugar
2 eggs
1 C. plus 2 T. milk
2¼ C. sifted all-purpose flour
2½ tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Preheat oven 350°.

Mix by regular cake method. That is first, place shortening, sugar and egg yolks in mixer, and mix thoroughly. Second, in separate bowl, mix flour, baking powder and salt. Add this second mixture to the first, alternately with the milk. Then beat the egg whites until they stand in peaks, and fold them in gently. Add vanilla. Bake in two 9" pans at 350° for 35 minutes. Ice cake with your favorite icing.

VELVET CAKE

Mrs. Edna Mitchell

1 C. butter or margarine
2 C. sugar
2 egg yolks
2 whole eggs
1 C. buttermilk
¾ tsp. soda
2½ C. sifted all-purpose flour
1 tsp. vanilla

Preheat oven 325°.

Cream butter, add sugar and cream well together. Beat in egg yolks, one at a time, beating well after each. Stir soda into buttermilk and add to creamed mixture, alternately with flour, blending well. Add vanilla. Pour into 9x13" baking dish. Bake 40 to 45 minutes at 325°. You can frost this with your favorite frosting (7-Minute frosting is very good). Serves 15.

WATERGATE CAKE

Dorothy Davis

1 box white cake mix
1 box Royal instant pistachio pudding (add dry)
1 C. Wesson oil
½ C. nuts, chopped fine
3 whole eggs
1 C. Canada Dry club soda

Preheat oven 350°.

Mix cake and pudding mix. Add oil, egg, nuts and club soda. Mix until blended and beat 4 minutes at medium speed. Put in greased and floured tube or bundt pan. Bake 45 to 50 minutes. Cool and frost with 1 box Dream Whip, 1¼ cup of cold milk, 1 box instant pistachio pudding. Beat Dream Whip and milk at high speed until it starts to peak. Gradually add pudding. Mix and continue beating until light and fluffy. Keep in refrigerator after icing with Dream Whip. Serves 20.

SOCK-IT-TO-ME CAKE Mrs. Janie Bleckley Livengood

1 pkg. Duncan Hines butter recipe yellow cake mix
¾ C. Wesson oil
½ C. sugar
4 eggs
1 can sour cream
1 tsp. vanilla
Mix and reserve:
1 T. cinnamon
½ C. sugar

Preheat oven 350°.

Blend cake mix, oil, and sugar lightly with spoon until well mixed. Beat in eggs, one at a time. Add sour cream and vanilla. Blend in with mixer at medium speed for 3 minutes. Pour ⅓ of batter in greased and floured tube pan. Top with half of cinnamon-sugar mixture. Pour in another ⅓ of batter and top with rest of cinnamon-sugar. Pour in remainder of batter. Bake at 350° for 1 hour and 5 minutes.

SOUR CREAM COFFEE CAKE Mrs. Ronald H. Walker

TOPPING:
½ C. brown sugar
½ tsp. cinnamon
½ C. pecans
CAKE:
2 sticks margarine
1 C. sugar
3 eggs (one at a time)
1 tsp. vanilla
1 C. sour cream (combine)
Juice of ½ lemon or 1 tsp. lemon juice
2 C. flour
1 tsp. soda
1 tsp. baking powder

Preheat oven 350°.

MIX TOPPING FIRST!
CAKE: Add flour and sour cream alternately starting with flour. Pour half of batter in bundt pan or tube pan. Then spread ½ of topping mixture on, then add remaining ½ of batter and top with rest of topping. Bake 40 to 50 minutes at 350°.

GRANDMOTHERS 1-2-3-4 CAKE Mabel Keiger

1 C. butter or margarine
2 C. sugar
3 C. flour
4 eggs
½ tsp. salt
1 C. milk
1 tsp. almond flavoring

Preheat oven 350°.

Cream butter and sugar until light. Add eggs, one at a time, beating each thoroughly. Sift and add dry ingredients alternately with milk and almond extract. Bake in greased loaf pan at 350° for 45 to 60 minutes. Can also be baked in layers, 20 to 30 minutes.

SUE SANDERSON'S CARAMEL NUT POUND CAKE

Debbie Brookshire Smith

1 C. butter or margarine
½ C. shortening
1-1 lb. pkg. light brown sugar
1 C. white sugar
5 eggs
3 C. all-purpose flour
½ tsp. salt
1 tsp. baking powder
1 C. milk
1 T. vanilla extract
1 C. finely chopped nuts

Preheat oven 325°.

Cream butter, shortening and brown sugar thoroughly. Gradually add white sugar and continue creaming. Add eggs, one at a time, beating thoroughly after each egg. Combine baking powder, salt, and flour; add alternately with milk to creamed mixture, beginning and ending with flour. Add vanilla and nuts. Blend well and pour batter into a well greased and floured 10" tube pan. Bake 1½ hours. Cool for 15 minutes before removing from pan. Dust with powdered sugar if desired.

CHOCOLATE POUND CAKE

Mrs. Thomas A. Beeson

½ lb. butter (room temperature)
⅓ C. Crisco
2 C. white sugar
1 C. brown sugar
¼ tsp. baking powder
3 C. plain flour
6 whole eggs
1 C. evaporated milk
1 T. vanilla
Dash of salt
3 T. Hershey cocoa

Preheat oven 350°.

Cream butter and sugar together. Then add eggs, one at a time. Beat at medium speed. Then add dry ingredients and milk, alternating. Add cocoa to batter and beat. Add vanilla. Pour in well greased and floured tube or bundt pan. Bake 1 hour and 15 minutes.

ICING:
1 stick margarine
1 sm. pkg. cream cheese
1 T. sweet milk
1 T. vanilla
1 box powdered sugar
2 T. chocolate or cocoa

Mix as given.

BROWN SUGAR MAPLE POUND CAKE

Mrs. Jenny Ray Morton

1½ C. shortening
5 eggs
½ tsp. salt
1 C. milk
1 box brown sugar, sifted
3 C. all-purpose flour
1 tsp. baking powder
2 tsp. maple extract

Preheat oven 325°.

Cream sugar and shortening. Add eggs, one at a time. Sift flour, baking powder, and salt together. Add dry ingredients and milk alternately; add flavoring. Bake in a greased and floured tube pan for 1 hour and 30 minutes at 325°.

BROWN SUGAR BANANA NUT POUND CAKE

Madge Tesh

1 C. or 2 sticks margarine
½ C. shortening
1 box light brown sugar
1 C. granulated sugar
5 lg. eggs
3 C. sifted flour
½ tsp. baking powder
½ tsp. salt
2 lg. ripe bananas, mashed
1 C. milk
1 tsp. vanilla
2 C. chopped nuts

Preheat oven 325°.

Cream margarine and shortening, then add sugar gradually, until blended well. Add eggs, one at a time, beating well after each addition. Sift dry ingredients, add to creamed mixture, creaming well. Fold in mashed bananas. Add milk, vanilla, and 1 cup nuts into batter. Put remaining nuts on top of batter, pressing in lightly, before baking. Bake 1½ hours at 325° in a large tube pan. This recipe calls for a caramel icing, but, it is delicious just as it is.

CARAMEL ICING:
5 T. butter
1 C. light brown sugar
½ C. milk
1 box powdered sugar

Mix butter and sugar. Let dissolve and add milk, boil 5 minutes. Let cool. Add powdered sugar. Spread on cool cake.

SOUR CREAM POUND CAKE

Trixie McKnight

6 eggs
2 sticks real butter
3 C. sugar
1¼ tsp. vanilla
3 C. Swans Down cake flour
1 pt. sour cream
¼ tsp. soda

Preheat oven 325°.

Cream butter and sugar; add sour cream while beating. Beat eggs separately; add eggs and vanilla; add flour that has been sifted with soda. Add ½ cup at a time while beating. Bake in a tube pan for 1 hour and 15 minutes at 325°. Set pan of water in oven.

POUND CAKE

Mabel Keiger

1 C. butter
½ C. Crisco
1 C. milk
3 C. sifted flour
3 C. sugar
½ tsp. baking powder
1 tsp. lemon flavoring
1 tsp. vanilla flavoring
5 eggs
Pinch of salt

Preheat oven 350°.

Blend butter and Crisco, add flavoring with sugar, cream together. Add unbeaten eggs, one at a time. Sift dry ingredients together, add alternately with milk. Start with flour, end with flour. Grease and flour a tube pan, bake and do not open oven while baking for 1¼ hours.

POUND CAKE

Gertrude Scott

½ lb. butter
¼ C. Crisco
3 C. sugar
5 eggs, add one at a time
1 C. milk
1 tsp. baking powder
3 C. plain flour
Pinch of salt

Cream butter and sugar. Add eggs, add milk and flour alternately, add 1 teaspoon of flavoring. Place in cold oven and set at 325°. Bake 1 hour and 15 minutes.

BONNIE HEGE'S HERSHEY POUND CAKE

Mrs. Pat Hancock

3 C. sugar
3½ C. cake flour
5 eggs
½ tsp. vanilla
1 can Hershey chocolate syrup
½ lb. margarine
½ tsp. baking powder
½ tsp. salt
1 C. milk

Cream margarine and sugar. Add eggs, one at a time, beating after each addition. Sift dry ingredients together and add to creamed mixture alternating with the milk. Add vanilla, add chocolate syrup and beat thoroughly. Bake at 325° for 1½ hours in bundt pan. Be sure to start cake in a cold oven.
This is my daughter, Bonnie Hancock Heges recipe and it is delicious.

STRAWBERRY POUND CAKE

Nancy McGee

1 pkg. white cake mix
1 pkg. strawberry jello
1 C. drained strawberries
4 eggs
3 T. flour
1 C. salad oil

Preheat oven 325°.

Mix all ingredients together and pour into a greased and floured tube pan. Bake 1 hour at 325°.
FROSTING: Frost with a mixture of ½ stick margarine, creamed with a pound of powdered sugar. Add enough strawberries and juice to make frosting proper consistency.

STRAWBERRY POUND CAKE

Madge Tesh

1 box white cake mix
1 sm. box strawberry jello
3 T. all-purpose flour
4 eggs
1 C. Crisco oil
1 C. fresh or frozen strawberries

Preheat oven 325°.

Blend cake mix, jello, and flour. Then add oil, eggs, and strawberries. Mix well, and pour into tube pan. Bake at 325° for 1 hour and 15 minutes. Frost this with butter frosting.

STRAWBERRY POUND CAKE

Mrs. Paul O. Church

1 box yellow cake mix
3 T. flour
1 C. cooking oil
1-3 oz. box strawberry jello
1 C. mashed strawberries
4 eggs

Preheat oven 325°.

Mix cake mix, jello and flour together. Add eggs and cooking oil. Mix well. Add strawberries and blend. Bake in tube pan for 1 hour at 325°.

BROWN SUGAR POUND CAKE

Louise W. Henley

3 sticks butter or margarine
1 box dark brown sugar
5 eggs
1 C. milk
3 C. cake flour
½ tsp. salt
1 tsp. baking powder
1 tsp. vanilla

Preheat oven 325°.

Cream butter and sugar, add eggs, beat well. Add flour, which has been sifted with salt, and baking powder, alternately with milk. Add vanilla. Bake in large tube pan, which has been well greased and floured. Bake at 325° for 30 minutes, then at 300° for 15 minutes and 325° for 40 to 45 minutes or until done. This cake is delicious without icing, but for those who prefer an iced cake, the following Caramel Icing is good.
CARAMEL ICING: Bring 1 box light brown sugar, small can evaporated milk and ½ stick butter to hard boil and thicken to spreading consistency with powder sugar. One half of this recipe is sufficient for the brown sugar pound cake.

WHIPPED CREAM POUND CAKE

Ruby C. Gross

½ lb. butter
3 C. sugar
3 C. plain flour, sifted twice
½ pt. whipping cream, do not whip
6 eggs
1 tsp. vanilla
2 tsp. lemon flavoring

Cream butter and sugar. Add eggs, one at a time. Add whipping cream alternately with flour. Add flavoring. Bake 1½ hours in a tube pan at 325°. START IN COLD OVEN.

RED VELVET POUND CAKE Mrs. C.W. Bauguess, Jr.

2 stick margarine
½ C. Crisco or oil
3 C. sugar
5 eggs
3 C. plain flour
½ C. cocoa
½ tsp. baking powder
1 C. milk
1 oz. red food coloring
1 tsp. vanilla

Preheat oven 325°.

Mix margarine, Crisco or oil, and sugar. Add eggs and mix well. Combine dry ingredients and sift together. Add alternately with milk. Then add color and vanilla. Bake in a tube pan for 1½ hours. When cool, ice with cream cheese icing. (As each oven varies, may take a little longer to bake in some ovens.)

CREAM CHEESE ICING:
8 oz. pkg. cream cheese
1 box powdered sugar
½ stick margarine
Approximately 4 T. milk
1 tsp. vanilla
½ C. nuts (optional)

Mix all ingredients well and ice cooled cake. If chocolate icing is desired, add ½ cup cocoa.

CHOCOLATE ICING Johnnie Carter

1 box light brown sugar (less ¾ C.)
1 stick margarine
1 sm. can condensed milk
1 chocolate square
1 tsp. baking powder
1 tsp. vanilla
Pinch of salt

Mix sugar, margarine and condensed milk. Beat and bring to a boil. Cook slightly, and remove from burner. Add remaining ingredients and spread onto cake.

Happiness in the heart puts sunshine in the day.

CANNING

DILL PICKLES Mrs. C.W. Bauguess, Jr.

1 peck cucumbers
1 stalk dill for each jar
1 C. salt
2 qts. water
1 qt. vinegar

Before packing cucumbers in jars, pour hot water over cucumbers and let stand for about 30 minutes. Then pack cucumbers in jars along with dill. Mix water, vinegar, and salt. Boil and pour over cucumbers. Seal jars.

7 DAY CUCUMBER PICKLES Louise Welborn

1 gal. cucumbers, sliced in slices
½ gal. boiling water
1 C. salt

Mix salt and water and pour over cucumbers. Let set for 3 days and nights. Drain. Then add ½ gallon of boiling water. Let set 1 day and 1 night. Drain and put ½ gallon boiling water and 1 tablespoon of powdered alum. Let stand 1 day and 1 night. Rinse. Mix 5 cups sugar and 3 cups vinegar, 2 sticks cinnamon, 1 tablespoon spices. Boil 10 minutes and pour over pickles. Each day for 2 days and nights. Drain vinegar and heat. On third day heat ingredients and pack in sterilized jars and seal. When making vinegar and sugar solution, if it doesn't cover cucumbers use small jar filled with water to weight them down.

DILL PICKLES (KOSHER) Mrs. Pat Hancock

2 doz. cucumbers
1 C. salt
6 to 8 qt. jars
1 clove garlic
2 pieces fresh dill or 2 T. dill seed or fresh dill
1 qt. vinegar
3 qts. water
to each qt. jar add ⅛ tsp. powdered alum
1 hot pepper or hot green pepper (sm.) to each qt. jar

Wash cucumbers, let stand overnight in cold water before putting in jars. Combine vinegar, salt, and water and heat to boiling. Fill each jar of cucumbers with brine, let brine stand over cukes for awhile, then drain brine from cukes, one at a time and reheat, return to jars and seal. By reheating drain, jars are more sure to seal. This has a Kosher dill flavor, just a little hot.

DILL PICKLES Mrs. Charlene Bleckley

Make a solution of 2 quarts of water, 1 quart vinegar, and 1 cup plain salt. Wash cucumbers and pack in jars with 1 head of dried dill or 1 teaspoon dill seed. Let solution come to boiling point and pour over cucumbers and seal.
VARIATION: Add 1 pod hot pepper and/or any vegetable like carrot sticks, celery or cauliflower.

GRAPE LEAF PICKLES Jack Tally, Sr.

Wash med. cucumbers
Wash grape leaves
1 bunch green grapes (put in bottom of jar)

Use a large glass container or crock. Wrap a grape leaf around each cucumber and place in jar, starting with largest cucumbers in bottom. Make a solution of 1 cup salt in 1 gallon of water. Pour over cucumbers. Put grape leaves on top of jar and cover with lid or cloth. Pickles will be ready to eat in a week or 10 days.

GRAPE LEAF PICKLES Mrs. Pat Hancock

Put 2 grape leaves in bottom of jar. Fill jar with cucumbers. Put 4 grapes cut into, then put 1 grape leaf on top of cucumbers. Put 2 whole grapes in middles. Take 1½ quarts of water, ½ cup vinegar, ½ cup salt (not iodized salt). Let this come to a boil and pour over cucumber and seal. If you put your pickles back in a hot water bath after filling jars it helps to seal them good. Any leftover liquid can be used later on, if you have more to pickle. Very crisp and tasty.

ICICLE OR 14 DAY PICKLE Mrs. Louise Brookshire

2 gal. cucumbers, cut lengthwise and measure after cutting
1 pt. salt
2 T. powdered alum
2 qts. vinegar
8 pts. white sugar
1 box mixed spices

Wash cucumbers with brush, cut and measure. Place in stone crock. Pour 1 gallon of boiling water with 1 pint of salt dissolved in it over pickles. Let stand 1 week. May smell but is okay. Stir everyday. Drain and pour 1 gallon of clear boiling water over pickles. Let stand 1 day. Then drain and pour 1 gallon boiling water with powdered alum over pickles. Let stand 1 day. Drain and pour hot over pickles sugar, vinegar and spices. Drain and reheat this solution for 4 mornings in succession and pour back over pickles. Then can on 5th morning by placing pickles in jars and pour heated solution to cover. Seal. Keep under water and solution at all times. Will keep several days in crock before canning.

RUTH'S BREAD AND BUTTER PICKLE

Mrs. Louise Brookshire

30 cucumbers (1" in diameter)
10 med. size onions
4 T. salt
5 C. vinegar
2 tsp. celery seed
2 tsp. ground ginger
1 tsp. turmeric
2 tsp. white mustard seed
4 C. sugar

Slice cucumbers and onions. Sprinkle with salt. Let stand for 1 hour. Drain in cheese cloth. Bring spices, vinegar and sugar to a boil. Add cukes and onions. Bring to a boil then let simmer for 10 minutes. Pack into jars and cover with liquid. Seal.

FROZEN SLICED SWEET DILL PICKLES

Lil Schlotfeldt

1 lb. 3" unwaxed cucumbers, sliced ⅛" thick, about 4 C. packed
4 tsp. table salt
¾ to 1 C. sugar
1 tsp. dried dill weed
¾ lb. 2" yellow onions, sliced ⅛" thick, about 2 C. packed
2 T. water
½ C. cider vinegar

Mix the prepared cucumbers, onion, salt and water in a 2-quart bowl (not aluminum) and let stand 2 hours. Drain, but do not rinse. Return the vegetables to bowl, add sugar, vinegar and dill. Let stand, stirring from time to time, until sugar has dissolved completely and liquid covers the vegetables. Pack in containers leaving 1" of head space. Seal and freeze. Defrost in refrigerator. Can be eaten as soon as the next day.

CANNED BEETS

Mrs. Thomas A. Beeson

1 C. sugar
1 C. water
1 C. vinegar

Cook beets and peel. Heat above ingredients to boiling. Place beets in vinegar mixture, soon as they boil, place in can and sprinkle on top a dash of salt and pepper and seal. Enough mixture for about 2 pints.

CHILI SAUCE

Mrs. Wade Westmoreland

25 tomatoes
4 onions
4 hot peppers
3 C. brown sugar
1 C. vinegar
4 T. salt
2 tsp. nutmeg
2 tsp. cinnamon
1 tsp. black pepper

Cut all ingredients up and boil together for 1½ hours. Pour into hot jars and seal. This is delicious and is a good way to use up some excessive tomatoes. Makes 5 pints.

MRS. T.R. STYERS RELISH

Mrs. T.R. Styers or Trola T. Styers

4 C. ground cabbage
4 C. ground onions
4 C. ground green tomatoes
4 C. ground sweet green peppers
2 C. ground sweet red peppers
½ C. salt
4½ C. sugar
1 T. celery seed
2 T. mustard seed
1½ tsp. turmeric
2½ C. cider vinegar
1 C. water

Grind vegetables, using coarse blade of grinder. Sprinkle with ½ cup salt, mix well and allow to stand overnight. Rinse with water and drain well. Combine remaining ingredients and pour over vegetables. Heat to boiling and simmer 3 to 5 minutes. Seal in hot sterilized jars. Makes 8 pints.

TOMATO RELISH

Mrs. James L. McGee

½ peck ripe tomatoes
2 lg. onions
2 green peppers
Sm. amount of hot peppers
Garlic to taste (I use 1 clove per jar)
Mix with ½ C. salt
Put in thin bag and drain 24 hours.
Mix with:
1 tsp. celery seed
2 T. mustard seed
½ pt. sugar
1 pt. vinegar
Cook for 30 minutes

Bottle (any kind of jars) you do not have to seal it, if using the following year.

RUTH'S VEGETABLE RELISH

Mrs. Louise Brookshire

4 C. ground onions
1 med. head cabbage (about 4 C. ground)
10 green tomatoes (4 C. ground)
12 sweet green peppers
6 sweet red peppers
½ C. salt
6 C. sugar
1 T. celery seed
2 T. mustard seed
1½ tsp. turmeric
4 C. vinegar
2 C. water
1 pod hot pepper (optional)

Grind vegetables using coarse blade. Sprinkle with ½ cup salt and allow to stand overnight or 4 to 5 hours. Rinse and drain. Combine remaining ingredients and pour over vegetables. Heat to boiling. Simmer 3 minutes. Can and seal. Makes about 7 pints. To drain, squeeze out by handfuls.

PEPPER RELISH

Jo Walker

1 qt. onions, chopped
2 C. green pepper, chopped
2 C. red pepper, chopped
2 C. sugar
2 T. salt
1 qt. vinegar

Put all ingredients in large Dutch oven and cook 15 to 20 minutes. Pour into sterilized jars and seal. Process 10 minutes. Yield: 5 to 6 pints.
This is excellent with pinto or white beans. It's also delicious on hot dogs and hamburgers.

GREEN TOMATO RELISH

Mrs. Charlene Bleckley

4 C. ground onions (about 4 lbs.)
4 C. ground cabbage (1 med. head)
4 C. green tomatoes (about 10)
4 C. sweet green peppers (about 12)
6 red sweet peppers
½ C. salt
4½ C. sugar
1 T. celery seed
2 T. mustard seed
1½ tsp. turmeric
2½ C. vinegar
1 C. water

Grind first 5 ingredients and mix together. Sprinkle salt over top. Let stand overnight. Rinse with cold water. Drain. Combine sugar, celery seed, mustard seed, turmeric, vinegar and water. Heat over low heat until sugar and vinegar dissolves. Add vegetables and heat to boiling. Then simmer 3 to 5 minutes. Put in jars and seal. Makes approximately 8 pints.

CELERY RELISH

Jo Walker

1 qt. celery, chopped
1 C. green pepper
1½ C. onions, chopped
1 C. white vinegar
¼ C. water
½ C. sugar
1 T. salt
1 T. mustard seeds
¼ tsp. turmeric
½ C. pimento (optional)

Boil all ingredients for 3 minutes. Add ½ cup pimento. Pour into 3 pints and refrigerate.

DIXIE RELISH Gertrude S. Westmoreland

4 C. ground onions
4 C. ground cabbage
12 sweet green peppers
6 sweet red peppers
4 C. ground green tomatoes
2 pods hot pepper
½ C. plain salt
4 C. sugar
4 C. cider vinegar
2 C. water
2 T. mustard seed
1 T. celery seed
1½ tsp. turmeric

Grind vegetables with food chopper or use blender, chop small amounts each time. If using blender, fill with water, and add vegetables. Chop and drain. Sprinkle with ½ cup salt and let stand overnight. Drain water, and place in large kettle. Pour vinegar, water, sugar, celery seed, mustard seed and turmeric over mixture, heat to boiling. Simmer 3 minutes. Seal in hot sterilized jars. Makes 8 pints.

SQUASH PICKLE Frances Westmoreland

1 qt. vinegar
2 C. sugar
½ C. salt
3 tsp. celery seed
2 T. turmeric
1 tsp. pepper
4 qts. sliced squash
1 qt. onion

Bring 6 ingredients to a boil and pour over onions and squash. Let stand 1 hour. Then bring to a boil and boil 3 minutes. Pack in jars and seal.

MRS. INA SPAINHOUR'S PICKLED SQUASH Mrs. Pat Hancock

12 unpeeled squash
1 gal. water
5 C. vinegar
½ C. brown sugar
5 T. mustard seed
1 tsp. turmeric
3 lg. onions
1 C. salt
2 C. sugar
1 C. water
2 T. celery seed

Cut into thin slices 12 unpeeled squash and 3 large onions. Make a brine of 1 gallon water and salt. Let soak for 12 hours and drain. Bring to a boil 5 minutes, vinegar, sugar, brown sugar, 1 cup water, mustard seed, celery seed, turmeric. Add drained squash, bring to a boil. Pack in sterilized jars and seal.

CHICKEN CASSEROLE

Mrs. Cathy Hancock Kirkland
Rebecca Westmoreland

1 pkg. Pepperidge Farm corn bread dressing
1 stick margarine
4 lg. chicken breasts
1 can cream of mushrooms soup or celery
1 can cream of chicken soup

Preheat oven 350°.

Stew chicken. Melt margarine and stir in dressing. In large dish put a layer of crumbs, a layer of chicken and can of mushroom soup, dilute with chicken broth. Put another layer of crumbs, layer of chicken and cream of chicken soup (dilute same.) Top with crumbs. Bake 45 minutes to 1 hour. Serves 8 to 10.
This is very delicious and easy to make.

HAZEL GENTRY'S CHICKEN CASSEROLE

Mrs. Willie Wiles

1 stewing chicken (3¼ lb. or larger)
1 lg. box Stove Top dressing
2 cans cream of chicken soup

Cook chicken until tender. Cut into bite-size pieces. Butter a 2-quart casserole dish. Put a layer of Stove Top dressing, a layer of chicken, a can of cream of chicken soup (dilute). Boil herbs and sprinkle over the 3 layers. Repeat with another 3 layers and herbs. Top with dressing and butter. Bake 30 minutes. (Herbs come in Stove Top dressing.)

CHICKEN DIVAN

Mrs. Wade Thompson

3 chicken breasts, cooked until tender
1-10 oz. pkg. frozen, chopped, cooked broccoli (or 1 can cut asparagus)
½ C. mayonnaise
1 can cream of chicken soup, diluted with ½ can milk
1 tsp. lemon juice
½ C. shredded cheese
½ tsp. curry powder
¼ C. bread crumbs

Preheat oven 350°.

Grease 9x13" baking dish. Place cooked broccoli on bottom. Cut up chicken and put on top of broccoli. Make sauce of chicken soup, mayonnaise, cheese and lemon juice. Spoon sauce over chicken and broccoli. Sprinkle bread crumbs on top. Dot with butter. Bake 25 minutes. Serves 6.

TASTY BEANS Mrs. Thomas A. Beeson

1 lb. ground beef
1 onion, chopped
2 lb. cans pork and beans (or 3 to 3½ C. cooked pinto beans
½ C. tomato catsup
2 T. prepared mustard
1 tsp. Worcestershire sauce
2 T. vinegar
¼ C. brown sugar
Salt to taste

Preheat oven 325°.

Brown beef in greased skillet. Add onion and saute until clear. Add remaining ingredients. Bake 20 to 30 minutes at 325°.

BEEF CASSEROLE John Barringer

1 onion, chopped
1 lb. ground beef
1 T. Worcestershire sauce
1-1 lb. can tomatoes
1 can cream of mushroom soup
½ C. grated cheese
½ to 1 green pepper, chopped
2 T. catsup
Salt and pepper
2 to 3 C. cooked macaroni
½ C. bread crumbs

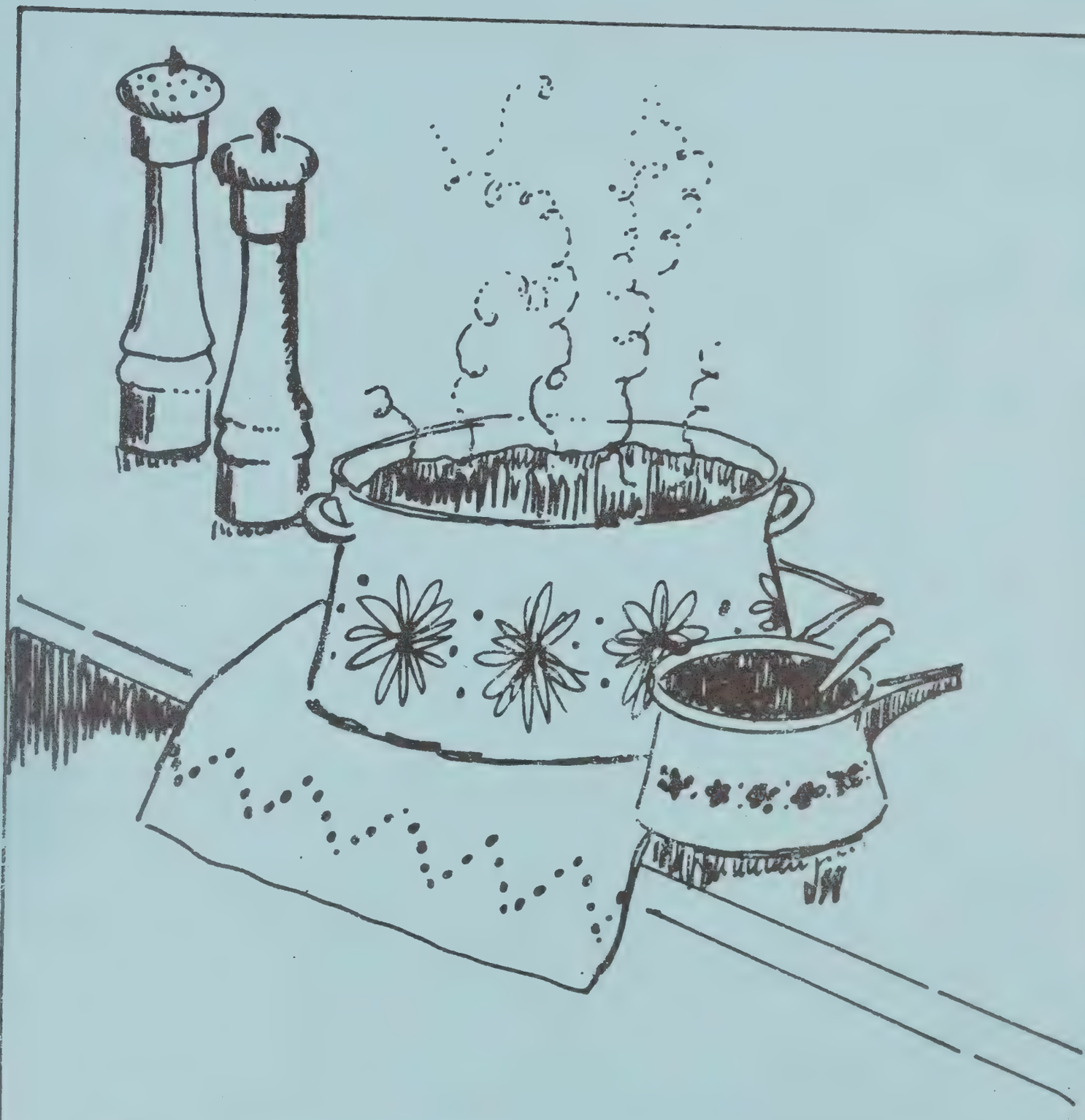
Preheat oven 350°.

In a skillet, cook onion, green pepper and ground beef, stirring until lightly browned. Add tomatoes, catsup, Worcestershire sauce, salt and pepper to taste. Simmer 30 minutes. Add macaroni and undiluted soup; turn into casserole. Top with bread crumbs and cheese. Heat in a 350° oven until bubbly, about 20 minutes.

COTTAGE PIE Mrs. Verna Griggs

1½ C. creamed white potatoes
½ tsp. onion juice
1 lb. ground beef
BROWN SAUCE:
1 C. beef stock (or 1 bouillon cube)
½ tsp. onion juice
1 T. flour
¼ tsp. Kitchen Bouquet
1 T. butter

Butter baking dish. Brown ground beef and put into baking dish. Cover with potatoes. Bake until potatoes are brown. Serve at once with brown sauce.
BROWN SAUCE: Cook until thick as cream. Serve over Cottage Pie.



CASSEROLES

GROUND BEEF CASSEROLE

Rebecca Westmoreland

1-8 oz. box spaghetti
4 T. butter
1 med. onion
1 med. green pepper
1 stalk celery
1 lb. ground beef
1 can mushroom soup
½ lb. aged cheese
Salt and pepper
Cracker crumbs
2 pieces red pimento for color

Preheat oven 350°.

Cook spaghetti as directed. Melt butter in skillet. Add chopped onions, pepper and celery. Cook until light brown. Remove from skillet and add ground beef to hot butter. Cook until meat changes color, stirring occasionally. Combine spaghetti, brown vegetables, and meat. Add mushroom soup (dilute as directed on can), cheese (cut in large cubes), salt and pepper. Put mixture in generously buttered large casserole. Top with cracker crumbs and butter. Bake 1 hour. Serves 8 to 10. Serve with potato chips, and a tossed green salad, dessert and coffee. (I use any kind of cheese I have.)

GROUND BEEF CASSEROLE

Mrs. A.S. Beaman

1 lb. ground beef
½ pkg. egg noodles
2 C. tomato juice
Cheese to liking

Preheat oven 350°.

Place alternate layers of browned ground beef and noodles in medium size casserole. Cover (according to taste) with grated cheese. Last, pour in tomato juice. Bake 1 hour. Serves 6.

HAMBURGER CASSEROLE

Nancy McGee

1 lb. lean ground beef
¾ C. uncooked rice
1 pkg. onion soup mix (Lipton)
2½ C. tomatoes
1½ C. water
Salt and pepper to taste
1½ C. sharp cheese, grated

Preheat oven 350°.

Brown ground beef. Add onion soup mix, tomatoes and water and rice. Stir constantly until it comes to a boil. Pour into a large casserole dish. Bake, covered, for 45 minutes. Turn oven off and remove lid. Sprinkle cheese on and leave in oven until cheese is melted, 45 minutes. This can be frozen.

HAMBURGER CASSEROLE

Frances Westmoreland

1 lb. hamburger
½ C. green pepper
1 onion
1 can tomato sauce
8 oz. pkg. noodles
1 pt. cottage cheese
3 oz. cream cheese

Preheat oven 350°.

Brown hamburger. Add green pepper and onion. Add tomato sauce. Cook noodles. Mix cottage cheese and 3-ounce package of cream cheese together. Layer ½ noodles, cheese, ½ noodles, and meat mixture. Bake ½ hours at 350°.

HAMBURGER AND POTATO CASSEROLE

Brenda Walker

Layer of hamburger, 1 lb.
Layer of thinly sliced onions
Layer of thinly sliced potatoes
1 can cream of mushroom soup

Preheat oven 350 to 375°.

Pour the mushroom soup over your potatoes and onions. Bake 1 hour or longer. Cover before baking in medium casserole. Serves 4 to 6.

STUFFED MACARONI

Rachel Craddock

1-8 oz. box manicotti (stuffing pasta)
1 lb. ground beef
1 sm. fine chopped onion
Parsley flakes
Salt and pepper
Garlic salt
2 eggs
Grated cheese

Preheat oven 325°.

Boil manicotti until about half done, drain. Stuff with meat mixture. Place in baking pan, cover with tomato soup and top with green pepper and grated cheese. Bake 1½ to 2 hours at 325°.

PORK CHOP CASSEROLE

Debbie Brookshire Smith

6 pork chops (smoked optional)
1 C. regular rice
¼ C. chopped celery
1 med. onion, chopped
1 can mushroom soup
1 can milk
Salt and pepper to taste
Worcestershire sauce to taste

Preheat oven 350°.

Brown chops on both sides, cook rice 25 minutes. Put rice in a 2-quart glass Pyrex dish. Add chopped celery, onions, soup, milk, salt, pepper and Worcestershire sauce, stir until blended. Place chops over rice and bake at for 60 minutes.

MARZETTA CASSEROLE

Gertrude S. Westmoreland

1 lb. lean hamburger
3 T. margarine
2 med. onions, chopped
1 green pepper, chopped
1 rib celery, chopped
½ C. Cheddar cheese, grated (optional)
6 oz. pkg. egg noodles
1 can tomato soup or 1 pt. tomatoes, canned
1 can cream of mushroom soup
1 tsp. oregano
1 tsp. salt
½ tsp. black pepper

Preheat oven 350°.

Brown hamburger, onions, green pepper and celery in margarine. Cook egg noodles by package directions. Drain. Combine the 2 mixtures, add oregano, salt and pepper, also mushroom soup and tomatoes. Place in two 1½-quart casserole dishes. Sprinkle with Cheddar cheese if desired. Bake at 350° for 15 minutes. Serves 8 to 10 (2 dishes). One casserole may be frozen for future use.

MEAT AND VEGETABLE CASSEROLE

Mrs. Johnnie Carter

1½ lbs. ground beef
1 lg. onion
1 green pepper
1 lg. can tomatoes
1 C. tomato juice
1 lg. pkg. egg noodles
1 can whole corn
1 C. grated cheese

Preheat oven 350°.

Cook together the beef, onion, green pepper, tomatoes and tomato juice for 30 minutes. Then cook the noodles, separately, for 10 minutes, and drain. Add the noodles and corn to the first mixture and place in a large deep Pyrex dish. Sprinkle with grated cheese and place in oven just long enough for cheese to melt thoroughly. Serve hot. Serves 6.

TEXAS HASH

Mozelle Phillips

2 med. onions, chopped
1 sm. green pepper, chopped
1 C. canned tomatoes
1½ T. fat
½ lb. ground beef
¼ C. uncooked rice
1 tsp. salt
Dash of pepper

Preheat oven 350°.

Saute onions and green pepper in hot fat until yellow. Add ground beef and fry until mixture falls apart. Stir in remaining ingredients. Pour into greased 1½-quart baking dish. Cover and bake 1 hour. Remove cover last 15 minutes. Serve 4.

CHEESE CHARLOTTE

Mary Ellen Gardner

8 slices bread, crust removed
½ C. melted butter
¾ lb. cheese, shredded
2½ C. milk
½ tsp. salt
½ tsp. white pepper
3 lg. or 4 med. eggs, beaten
Paprika

Butter a baking dish about 9x13" and cover bottom with bread. Dribble on half the butter and 1 cup shredded cheese. Cover with remaining butter. Scatter a second cup of shredded cheese. Add beaten eggs to milk and seasonings. Pour milk mixture on top, add remaining cheese over the top and sprinkle with paprika. Cover and let stand in refrigerator or in a cool place 30 to 45 minutes. Then bake in a 350° oven for 45 to 50 minutes. Serves 6.

MACARONI AND CHEESE

Willie Ann Wiles

2 T. butter or margarine
¼ C. chopped onion
1 can cream of mushroom soup
2 C. shredded cheese
½ C. milk
3 C. cooked macaroni
½ C. canned tomatoes

Preheat oven 350°.

Heat butter and onions together until onions are soft. Add soup, cheese and milk and heat until cheese melts, stirring often. Add macaroni and tomatoes. Pour into 1½-quart casserole and bake in oven at 350° for 12 to 15 minutes.

JEANETTE MORTON'S ONION CORNBREAD CASSEROLE

Mrs. Jo Walker

4 C. coarsely chopped onions
¼ C. butter, melted
1 C. sour cream
1 C. shredded Cheddar cheese, divided
1½ C. self-rising cornmeal
2 T. sugar
¼ tsp. dill weed
2 eggs, beaten
1 C. cream style corn
¼ C. milk
¼ C. oil
Dash hot pepper sauce

Preheat oven 400°.

Saute onion in butter until tender. Remove from heat. Add sour cream and ½ cup cheese to onions. Mix and set aside. Stir together cornmeal, sugar and dill. In a small bowl combine eggs, creamed corn, milk, oil, and pepper sauce. Add all to cornmeal mixture, stirring until blended. Pour batter into a greased 9x9" square pan. Spoon onion mixture on top of batter. Sprinkle remaining cheese on top. Bake 25 to 30 minutes at 400°.

QUICK AND EASY MACARONI AND CHEESE

Barbara Vandiver

2 C. macaroni
Mild Cheddar cheese
Salt
Sugar
Paprika
Evaporated milk

Preheat oven 400°.

Cook macaroni and drain. In casserole place ½ macaroni. Cover top with sliced Cheddar cheese. Sprinkle with salt, sugar and paprika. Top with remaining macaroni and repeat as above. Add evaporated milk to cover top. Bake 15 minutes. Serve hot. Serves 4 to 5.

BAKED SPAGHETTI

Mrs. Polly Allen

1 box spaghetti
½ stick butter
3 or 4 slices American cheese
Cheddar cheese, grated
Sm. amount oregano, rosemary leaves, and thyme
1 can tomato sauce
1 can whole tomatoes
Grated Parmesan cheese

Cook spaghetti according to directions on box, and drain. Put butter and spaghetti in bottom of large baking dish. Put sliced American cheese and grated Cheddar cheese, small amount of oregano, rosemary leaves and thyme over spaghetti, add tomato sauce. Fill baking dish.* Cover with can of whole tomatoes and grated Parmesan cheese on top. Bake 1 hour. Italian sausage may be cut up in slices on top.
*Layer spaghetti, cheese, herbs, and tomato sauce.

SQUASH CASSEROLE

Mrs. Pat Hancock

1 qt. cooked squash
8 soda crackers
Cheese, about 4 slices cut up fine
½ stick margarine, cut up
1 egg
1 sm. onion, cut up fine
1 tsp. salt
½ tsp. black pepper

Preheat oven 350°.

Mix squash, drain off water, add all ingredients. Put in small casserole and bake at 350° until it turns slightly brown on top for about 35 minutes. Serves 6. Very easy to make and good.

SQUASH CASSEROLE

Mrs. Ruby Houck
Anita Whittington

2 lbs. yellow squash
2 carrots, grated
1 med. onion, chopped
1 C. sour cream
1 can cream of chicken soup
⅓ C. melted butter
1 C. herb stuffing mix

Preheat oven 350°.

Wash and chop squash. Cook in salted water for 10 minutes. Drain well. Combine with grated carrots, chicken soup, chopped onion, and sour cream. Season to taste. Turn into casserole. Pour melted butter over top. Sprinkle stuffing mix over top. Bake uncovered, 30 to 40 minutes or until brown. Serves 6. (One carrot and one small onion can be used. Can be prepared in layers.)

SQUASH-SWISS CHEESE CASSEROLE

Mrs. Jo Walker

3 to 4 lbs. yellow squash
2 med. onions, minced
2 bay leaves (optional)
1 tsp. parsley flakes (optional)
½ tsp. thyme
6 T. butter or margarine
6 T. all-purpose flour
3 C. milk
1 tsp. seasoned salt
Several dashes ground nutmeg
Dash Worcestershire sauce
4 egg yolks, beaten
1½ C. Swiss cheese, shredded
Cayenne pepper
Buttered bread crumbs

Preheat oven 350°.
Cut squash into ⅓" slices. Place in large saucepan with onion, bay leaves, parsley and thyme. Cover with boiling salted water. Cook until squash is barely tender. Drain, remove parsley, bay leaves, set aside. Make cream sauce by heating butter, blend in flour, gradually add 3 cups milk and a dash of salt. Cook, stirring constantly, until thickened. To the sauce, add seasoned salt, nutmeg and Worcestershire sauce. Remove from heat; gradually blend in egg yolks (by adding small amount of the hot sauce to yolks beaten in a small bowl, then add, adding a little more, etc.) Stir in 1 cup cheese and add cayenne pepper. Combine squash with sauce, stirring gently; turn into buttered baking dish about 2" deep. Mix remaining cheese with bread crumbs. Sprinkle over squash mixture and bake until top is bubbly and brown, 35 minutes. May be frozen. Serves 12.

INA SPAINHOUR'S SWEET POTATO CASSEROLE

Mrs. Pat Hancock

2-1 lb. cans sweet potatoes
½ C. brown sugar
3 eggs
1 stick melted margarine
½ C. white sugar

TOPPING:
½ stick melted margarine
1 C. chopped nuts
1 C. cornflakes crumbs

Preheat oven 400°.

Beat all ingredients together. Top with topping mixture and bake in a medium size casserole for 20 to 25 minutes at 400°. Serves 6 to 8.
This is a recipe used by the family of the Phillips and Spainhours.

TUNA CASSEROLE WITH CHEESE SWIRLS

Mrs. Pat Hancock

½ C. chopped onions
¼ C. self-rising flour
1½ C. milk
1-6½ oz. can drained tuna
1 T. lemon juice
1½ C. self-rising flour
½ C. milk
3 T. margarine
1-10½ oz. can condensed cream of celery soup
1-8½ oz. can peas, drained or 1 C. frozen peas
¼ C. margarine
½ C. shredded Cheddar cheese

Preheat oven 450°.

In saucepan, cook and stir onion in 3 tablespoons of margarine until tender. Stir ¼ cup flour. Add soup gradually, stir in milk. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute. Stir in tuna, peas and lemon juice. Pour mixture into ungreased 2-quart casserole. Keep hot in oven while preparing biscuits. Measure 1½ cup flour into bowl. Cut in ¼ cup margarine thoroughly. Stir in almost ½ cup milk. If dough is not pliable, add just enough milk to make a soft, puff, easy to roll dough (too much milk makes dough sticky, not enough makes biscuits dry). Round up dough on lightly floured cloth-covered board. Knead lightly 25 to 30 times. Roll into rectangle, 10x8". Sprinkle with cheese. Roll up, beginning at wide side. Seal well by pinching edges into dough. Cut into eight-1¼" slices. Place slices cut sides down on hot tuna mixture. Bake 20 to 25 minutes. Serves 4 to 6.

TUNA ROMANOFF

Mrs. Robin Tally Finn

1-7 oz. can tuna fish
1 C. hot cooked noodles
½ C. cottage cheese
½ C. sour cream
1 T. minced onion
1 T. chopped pimento
1 T. Worcestershire sauce
½ tsp. Tabasco sauce

Preheat oven 350°.

Combine ingredients. Put in baking dish and bake 20 to 25 minutes.

TUNA FISH WITH SPAGHETTI Mrs. Pat Hancock

1 C. tuna fish
1 tsp. chopped parsley
1 T. minced green pepper
½ lb. spaghetti
3 tomatoes
2 T. cooking oil
Salt and pepper

Drain and shred tuna fish. Brown in cooking oil. Peel tomatoes; cook until soft. Rub through a sieve. Cook spaghetti in boiling salted water until tender. Drain. Combine fish, tomatoes, pepper, parsley and spaghetti. Season to taste. Heat thoroughly in oven. Serve 6.

SWEET POTATO CASSEROLE Mrs. Paul O. Church

3 C. sweet potatoes, mashed
1 stick butter or margarine
1 tsp. vanilla
1 C. sugar
2 eggs

TOPPING:
1 C. brown sugar
1 stick butter or margarine, melted
⅓ C. flour
1 C. chopped nuts

Preheat oven 375°.

Heat sweet potatoes and mash. Add sugar and butter. Beat eggs and add to mixture. Add vanilla. Pour in baking dish. Put topping on top of mixture and bake at 375° for 30 minutes.

MOTHER'S LIFETIME RECIPE

2 heaping cups of patience
1 heartful of love
2 handsful of generosity
Dash of laughter
1 headful of understanding

Sprinkle generously with kindness
Add plenty of faith and mix well
Spread over a period of a lifetime
And serve everybody you meet.

COOKIES & CANDY

MORAVIAN COOKIES

Louise Welborn

1 C. molasses
½ C. shortening
⅓ C. packed brown sugar
1 tsp. salt
3¾ C. sifted flour
¾ tsp. each cinnamon, cloves and ginger
¼ tsp. each nutmeg and allspice

Preheat oven 350°.

Heat molasses to boiling point, remove from heat. Stir shortening in until well blended. Then stir in sugar, soda, salt and spices. Add flour, work with hands until well blended. Cover and chill overnight. Dough does not hold together until thoroughly chilled. Roll out paper-thin a little bit at a time. Cut in desired shapes. Place on greased cookie sheet. Bake 5 or 6 minutes in quick moderate oven, preheated to 350°. Don't let cookies over cook, so keep your eye on them while baking. Makes about 200 or more.

OATMEAL COOKIES

Wanda H. Doss

1½ C. sifted plain flour
1 tsp. soda
1 tsp. salt
1 C. brown sugar
½ C. sugar
2 eggs
1 tsp. vanilla
3 C. oatmeal
1 C. shortening
1 C. raisins
1 C. chopped pecans
¼ C. syrup (pancake syrup)

Preheat oven 375°.

Mix together, form in 2 long rolls. Wrap in tin foil and chill or freeze. Slice and bake for 10 minutes. I cook my raisins in water for 5 minutes. Drain and pour hot raisins over shortening and they mix better. Also, I keep some of these in my freezer and just slice and bake when I need to.

CHOCOLATE OATMEAL COOKIES

Mrs. Richard Tally

2½ C. quick oatmeal
½ C. peanut butter
2 tsp. vanilla
1 stick margarine
2 C. sugar
½ C. milk
4 T. cocoa

Measure oatmeal and peanut butter in bowl and set aside. Put 2 long pieces of wax paper on table, ready to put cookies on. Put margarine in pot and melt. Add sugar, milk, and cocoa and boil 1½ minutes (count time). Take off heat and quickly add oatmeal, peanut butter, and vanilla. Beat until mixed and quickly drop by spoonful on wax paper. Store in airtight container with Saran Wrap, to keep creamy. Yield: 36.

DROP SUGAR COOKIES

Mrs. Linda Brown

2½ C. sifted flour
¾ tsp. salt
½ tsp. baking soda
½ C. butter or margarine
½ C. vegetable shortening
1 C. sugar
1 tsp. vanilla extract
1 egg
2 T. milk

Preheat oven 400°.

Sift flour, salt and soda. Cream butter and shortening, gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Add flour mixture and beat until smooth; blend in milk. Drop by teaspoon about 3" apart onto greased baking sheet. Flatten with bottom of a glass that has been dipped in sugar. Bake about 12 minutes or until edges are lightly browned. Makes about 5 dozen.

FRUIT CAKE COOKIES

John Craddock

½ C. Crisco
1 C. light brown sugar
1 egg
¼ C. buttermilk
Add sifted together:
½ tsp. baking powder
½ tsp. soda
½ tsp. salt
2 C. flour
Mix well and add:
1 C. chopped pecans
1 C. chopped dates
1 C. chopped candied cherries

Preheat oven 350°.

Chill 1 hour. Drop by teaspoonful on cookie sheet. Bake 6 minutes.

GLADYS MARSHALL'S FLICKS

Kathleen Walker

3 eggs
3½ C. flour
1 tsp. soda
⅔ C. shortening
1 C. raisins
1 C. coconut
1 C. nuts
1 tsp. vanilla
2 C. brown sugar, packed

Preheat oven 320°.
Cream sugar and shortening. Add well beaten eggs. Add soda, dissolved in 1½ tablespoons of hot water. Add raisins, coconut, nuts and vanilla. Drop by spoon on greased cookie sheet. Bake at 320°.

GINGERSNAPS

Deborah Craddock

¾ C. shortening
1 C. sugar
1 egg
½ C. molasses
2 C. flour
1½ tsp. soda
1 tsp. cloves
1 tsp. cinnamon
1 tsp. ginger
½ C. sugar

Preheat oven 350°.

Cream shortening. Add sugar and cream together. Add unbeaten egg and molasses. Sift flour, soda and spices and mix into creamed mixture. Roll dough into balls. Roll in sugar. Bake on ungreased cookie sheet for 15 minutes at 350°.

MRS. K.J. CONRAD'S ICEBOX COOKIES

Jo Walker

1½ C. sugar
1 C. butter
3½ C. flour
½ C. chopped nuts
2 eggs
2 tsp. baking powder
1 tsp. vanilla
Pinch of salt

Preheat oven 350°.

Beat sugar and butter. Add 2 eggs. Blend in flour and baking powder and salt. Add nuts and vanilla. Roll into aluminum foil. Chill and slice. Bake until lightly browned.

LITTLE SUGAR COOKIES

Mrs. Alfred Walker

2 C. white sugar
1 C. brown sugar
1¼ C. Crisco or margarine
½ C. buttermilk
3 eggs
1 tsp. soda
1 tsp. baking powder
1 tsp. salt

Preheat oven 350°.

Cream butter and sugar. Add milk and eggs. Put salt, soda and baking powder in flour. Add 1 teaspoon of flavoring. Add enough flour to make a soft dough. Roll and cut with cookie cutters. Bake at about 350°.

NO BAKE ORANGE BALL COOKIES Mrs. Polly Allen
(WINGATE VERSION)

1 pkg. powdered sugar
1 stick margarine
1 sm. can frozen orange juice concentrate
1 pkg. flaked coconut

Cream sugar and margarine; add orange juice. Beat well. Crumble vanilla wafers very fine and add to sugar mixture. Stir in well. Pinch off in tiny pieces and roll into balls. Roll balls in the flaked coconut. Refrigerate until firm enough to serve. May be frozen.

NO BAKE BROWNIES Barbara Vandiver

1 C. chopped nuts
4 C. graham cracker crumbs
¾ C. confectioners' sugar
¼ C. Hershey's cocoa
⅓ C. evaporated milk
1 tsp. vanilla

Combine nuts, crumbs, and confectioners' sugar in large bowl. Mix together milk and vanilla and add to crumb mixture. Spread in a well buttered 9" square pan. Top with favorite chocolate frosting, chill 1 hour. Cut into squares and serve. Crumb mixture will be very thick and sticky. Will be easier to press into pan if you will keep hands dampened with a little water. Serves 12 or more.

GRAHAM CRACKER LAYERED COOKIES Jo Walker

Graham crackers
2 sticks margarine, melted
1 C. sugar
1 egg
1 C. canned milk
1 C. nuts
1 C. coconut
1 C. crushed graham crackers
1 tsp. vanilla
TOPPING:
2 C. powdered sugar
¾ stick margarine, softened
2 T. canned milk

FIRST LAYER: Line two 9x13" pans with whole graham crackers.
SECOND LAYER: Combine margarine, sugar, egg and milk. Bring to a boil. Add nuts, coconut, crushed graham crackers, and vanilla. Pour mixture over graham crackers.
THIRD LAYER: Spread another layer of whole graham crackers.
FOURTH LAYER: (Topping) Cream powdered sugar, margarine and canned milk. Spread on graham crackers. Cut into squares. Will keep well in refrigerator.

COCONUT OATMEAL COOKIES

Jo Walker

1 C. butter or margarine
1 C. brown sugar
1 C. granulated sugar
2 eggs
2 tsp. vanilla extract
2 C. sifted all-purpose flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 C. rolled oats, quick
2 C. coconut

Preheat oven 375°.

Cream butter, add sugar. Beat until light and fluffy. Add eggs and vanilla. Beat well. Sift flour, soda, salt, baking powder. Add in 4 parts. Mix in oats and coconut. Drop by teaspoons onto ungreased baking sheet. Bake until golden brown, 12 to 15 minutes. Yield: 5 dozen.
One package of chocolate chips may be added to the above recipe.

CHERRY WINKS

Dorothy Davis

2¼ C. sifted plain flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
¾ C. shortening
2½ C. cornflakes
1 C. sugar, cream well
2 eggs
1 tsp. vanilla
2 T. milk
1 C. pecans, chopped
1 C. dates, chopped
⅓ C. maraschino cherries, chopped

Preheat oven 375°.

Blend in dry ingredients, gradually mix thoroughly. Add eggs, milk and vanilla. Beat well. Add pecans, dates and cherries and mix well. Shape into balls using 1 tablespoon of dough for each cookie. Crush cornflakes, roll each ball of dough in cornflakes. Place on greased baking sheet. Top each cookie with ¼ maraschino cherry. Bake 10 to 12 minutes. Makes 5 or 6 dozen. Keeps for weeks in airtight container. Good for Christmas cookie.

CANDY-COOKIE — Diane Sizemore

1 stick butter
½ C. milk
2 C. sugar
4 T. cocoa
1 tsp. vanilla
3 C. oatmeal
½ C. nuts (optional)

Bring butter, milk, sugar, and cocoa to a boil, then cook for 1½ minutes in large saucepan. Take this off burner and add vanilla, oatmeal, and desired ½ cup of nuts. Mix well. Spoon out onto a flat surface, (e.g., plate). Spoon should be about 1 tablespoon. Spoon out while mixture is still warm or it will be hard to spoon out. Chill until firm. Makes 2½ dozen.

PEANUT BRITTLE — Louise Welborn

2 C. shelled raw peanuts
1 C. sugar
1 C. white corn syrup
1 T. soda

Butter a baking sheet before you start and keep it handy. Time grows precious once you begin. Mix peanuts, sugar and syrup together in heavy saucepan. Bring to a boil, stirring constantly. Wipe down sides with a damp pastry brush and cook without stirring to the hard crack stage (300°). Remove from heat immediately and quickly stir in soda. It's supposed to foam, so don't worry. Pour mixture immediately onto buttered cookie sheet. When cooled enough to touch stretch to make as thin as possible. When cool break into pieces. Store in airtight container.

PEANUT BRITTLE — Nancy Gosnell

2 C. raw peanuts
1½ C. sugar
½ C. white Karo syrup
½ C. boiling water

Mix sugar, syrup and water and bring to a boil. Pour in peanuts and cook until golden brown. Be sure they are a golden brown. Remove from heat. Add 1 teaspoon (heaping) soda and ½ stick margarine to mixture. Pour into a greased (with butter) pan. Cool. Break into pieces.

CHOCOLATE FUDGE — Liola Phillips Walker

5 C. sugar
½ lb. margarine
1 lg. can milk
3-6 oz. pkgs. chocolate bits
1 T. vanilla
¾ lb. marshmallows
1 can walnuts, chopped

Put sugar and margarine in heavy pan. Add milk. Stir until dissolved. Cook 8 minutes. Remove from heat. Add chocolate bits. Beat until stiff. Add walnuts. Pour into pans. When cold cut in squares. Makes 5 pounds.

TOP HAT DIVINITY

Lil Schlotfeldt

2½ C. sugar
½ C. water
½ C. light corn syrup
2 egg whites
1 tsp. vanilla
½ C. candied cherries

Mix the sugar, water and corn syrup. Cover and bring to a boil slowly. Uncover, and boil without stirring until syrup spins a long thread, 235° on candy thermometer. Remove from heat immediately. Beat egg whites to stiff, glossy peaks. Add half the syrup gradually to the egg whites, beaten continuously with an electric beater. Let this stand, cook the rest of the syrup to hard ball stage, 250°. Pour this syrup over the egg white mixture, beating all the while. Add vanilla; beat until it loses its shine. Add cherries. Drop by teaspoonful on waxed paper.

CHOCO-COCONUT BALLS

Jo Walker

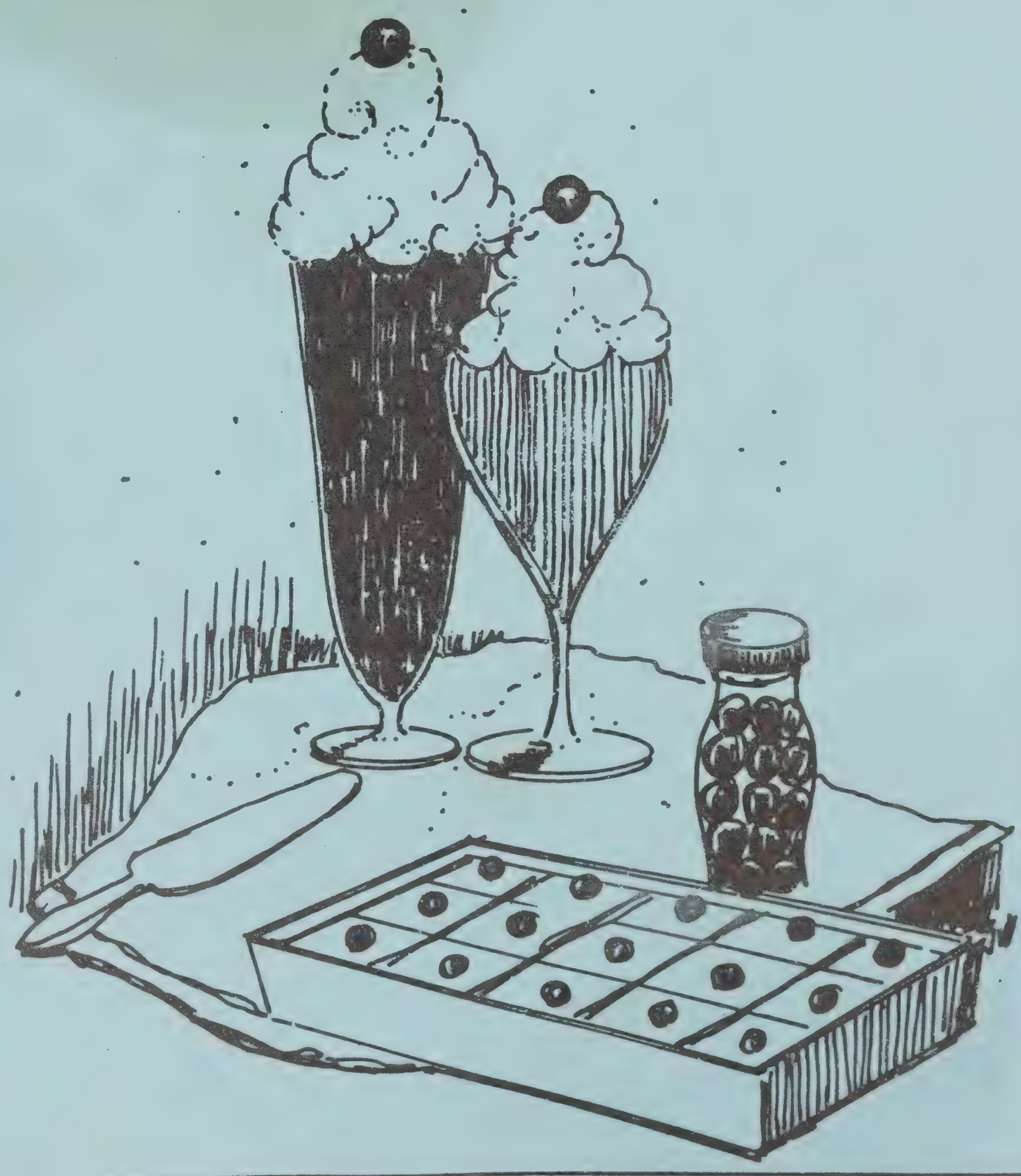
2 boxes powdered sugar, sifted
1 stick melted oleo
1 can Eagle Brand sweetened condensed milk
1-7 oz. pkg. coconut
Nuts
1-12 oz. pkg. chocolate chips
⅓ cake paraffin

Mix sugar, oleo, milk, coconut and nuts. Chill. Roll into balls. Chill well (overnight). Melt chocolate chips and paraffin. Dip balls into this mixture. Cool.

In use of commercial oven cleaners be careful never to spray on hot light bulbs or get the cleaner on chrome or woodwork.

NOTES

DESSERTS



APPLE CRISP

Louise Welborn

4 C. sliced apples (about 6 med.)
⅔ to ¾ C. brown sugar, packed
1 C. graham cracker crumbs
¾ tsp. cinnamon
¾ tsp. nutmeg
⅓ C. soft butter

Preheat oven 375°.

Heat oven. Place sliced apples in greased 8x8x2" square pan or a 10x6x1½" baking dish. Blend remaining ingredients until mixture is crumbly. Spread over apples. Bake for 30 to 35 minutes or until apples are tender and topping is golden brown. Serve plain or with cream or ice cream. Serves 6 or more.
Easy to make. Fresh, frozen or canned apples can be used.

APPLE DUMPLINGS

Mrs. Verna Griggs

Roll pie pastry very thin and cut in 4 squares. Peel and core apples and add water and bring to a boil. Remove and cool slightly and place 1 apple on each square of dough. Add 2 tablespoons of brown sugar, 1 teaspoon butter and a dash of cinnamon. Dampen edge of square and fold corners to top. Bake until done at 350° for 30 minutes in a deep dish.
SAUCE: Use water that apples were boiled in. Add ½ cup sugar, ⅓ cup butter when pastry is done and brown. Pour this syrup over dumplings. Put back in oven and spoon syrup dumplings until slightly thickened. Serve warm. You may add small amount of food coloring (red) to make a pink color if you wish. Very good and very old.

BAVARIAN

Mrs. Polly Allen

2 C. milk
4 egg yolks
1 C. sugar
2 T. flour
Pinch of salt
1 env. unflavored gelatin
4 egg whites
1 angel food cake
1 box Dream Whip
Pkg. flaked coconut

Mix milk, egg yolks, sugar, flour and salt; cook until boils and dissolve 1 envelope of gelatin in ½ cup hot water. Stir into mixture. Beat egg whites to meringue stage. Fold into cooled mixture. Line an 8x13" pan with broken pieces of angel food cake. Put a layer of the mixture on this, alternate this way until cake and mixture are used. Top with Dream Whip, then with coconut. Keep refrigerated. Cut into squares. Strawberries may be used on top instead of coconut, food coloring may be used in Dream Whip.

BRANDIED FRUIT Mrs. Jack Tally

Peaches
Cherries
Apricots
Pineapple chunks

Chop these ingredients fairly fine. Add 1 cup of above fruit, drained, and 1 cup sugar. Every 2 weeks add alternate fruits, stir everyday. Delicious on ice cream of as a topping.

CHERRY YUM YUM Scarlett Cox

1 can cherry pie filling
1 pkg. Dream Whip
½ tsp. vanilla
1½ C. graham cracker crumbs
½ stick margarine
¼ C. sugar

Melt margarine and add crumbs and sugar. Press in bottom of pie dish. Save some of crumb mixture to sprinkle on top. Beat Dream Whip with milk and vanilla (or use any whip cream topping). Add alternately with cherry to pie dish. Sprinkle with crumbs and refrigerate.

CHOCOLATE CUPCAKES Melanie Welborn Pearman

½ C. cocoa
1 C. hot water
1⅔ C. flour
1½ C. sugar
½ tsp. baking powder
1 tsp. soda
½ tsp. salt
½ C. shortening
2 eggs (⅓ to ½ C.)

Preheat oven 375°.

Line 24 medium muffin cups with paper baking cups. Mix cocoa and water until smooth. Cool. Measure flour by dip-level-pour method or by sifting. Blend flour, sugar, baking powder, soda and salt. Add shortening and cocoa mixture. Beat 2 minutes at medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 more minutes, scraping bowl frequently. Pour into baking cups, ½ full. Bake 15 to 20 minutes. Serves 24.

CHOCOLATE SYRUP

Lisa Welborn

1½ C. sugar
Dash of salt
1 C. cocoa
1 C. hot water
2 tsp. vanilla

Mix sugar, salt, and cocoa. Add enough water to make a paste, then remainder of water. Bring to a boil, stirring constantly. Boil 3 minutes; add vanilla. Pour at once into jar. When cool place in refrigerator. Makes 2 cups. Can be used over ice cream or to make chocolate milk.

HOMEMADE ICE CREAM

Mrs. Charlene Bleckley

4 eggs
2½ C. sugar
4 C. light cream or canned milk
6 C. whole dairy milk or to the fill line of freezer
2 T. vanilla
½ tsp. salt

Beat egg until light. Add sugar gradually beating until mixture thickens. Add remaining ingredients and mix thoroughly. Freeze in ice cream freezer. Makes 1 gallon. Fruit can be added in proportion to taste remembering to add only to freezer line and use less milk in proportion. Crush fruit before adding.

HOMEMADE ICE CREAM

Johnnie Carter

¾ gal. milk
8 eggs
2 C. sugar
1 tsp. flour
1 tsp. salt
1 tsp. vanilla or fruit in season

Put milk onto warm. Beat eggs. Mix flour, sugar and salt, and add to eggs. Add this to the warm milk, and let it cook until it thickens. Do not let it boil. Remove from stove and let cool. Add vanilla or fruit and freeze.

ICE CREAM

Mrs. Richard Tally

4 qt. freezer
2½ C. sugar
4 eggs
2 lg. cans milk
1 T. cornstarch
1 T. vanilla
Cocoa or fruits, if desired
Add enough sweet milk to fill freezer to 1½" from top

Beat with electric mixer until creamy. Add to freezer and freeze.

ICE CREAM PIE Mrs. Billy F. Tally

Vanilla wafers
½ gal. vanilla ice cream
1 C. Nestle's semi-sweet chocolate
1 C. miniature marshmallows
1 C. evaporated milk
Dash of salt

Line bottom and sides of 8 or 9" pie plate with whole vanilla wafers. In top of double boiler melt chocolates, marshmallows, milk and salt, until smooth and creamy. Fill pie plate half full with slices of vanilla ice cream. Pour ⅔ of the chocolate sauce over; add another layer of ice cream. Pour over remaining sauce and freeze. May be made day ahead. Serves 6 or 8 pieces.

VANILLA ICE CREAM Liola Phillips Walker

5 eggs
3 C. sugar
1 lg. can Carnation milk
2 T. vanilla
3 qts. milk
Fill freezer ¾ full

Separate eggs. Mix sugar, egg yolks and Carnation milk. Add vanilla. Beat egg whites very stiff. Add milk to egg yolk mixture. Lastly, fold in egg whites and freeze.

LEMON ICE BOX CAKE Mrs. Paul O. Church

2 pkgs. lemon jello
1 sm. can crushed pineapple
1 C. hot water
Juice of 1 lemon
1 C. sugar
1 tall can milk
1 sm. box vanilla wafers, crushed

Mix pineapple and 1 cup hot water and bring to a boil. Remove from heat, stir in jello and 1 cup cold water. Put in refrigerator until it starts to set. Meanwhile, put milk in ice tray and freeze until ice crystals form around edge. Remove and whip until stiff. Add sugar and lemon juice. Fold in the jello mixture. Line bottom of broiler pan with crumbs. Add mixture. Put crumbs on top and set in refrigerator until firm.

PERSIMMON PUDDING Mrs. Thomas A. Beeson

1 qt. frost bitten persimmons
3½ C. milk
3 C. flour
1½ C. sugar
2 eggs
Butter size of egg
Spices to taste

Put persimmons through sieve and add milk and beat. Add mixed flour, sugar and spices. Add eggs, one at a time. Add melted butter. Beat well.

MRS. ELLIE SINK'S PERSIMMON PUDDING

Mrs. D.T. Walker

1 C. brown sugar
1 tsp. cinnamon
1 tsp. allspice
1 C. persimmons
1 C. sweet milk
2 eggs
⅛ tsp. salt
1½ tsp. baking powder
1 C. flour
½ tsp. soda

Preheat oven 350°.

Mix sugar and spices. Add to persimmon pulp. Add milk and eggs. Sift soda, baking powder, salt with flour. Pour into 9" square pan lined with waxed paper. Bake 20 minutes at 350°. Serves 9.

PERSIMMON PUDDING

Mrs. T.R. Styers

4 C. persimmons, after seeding
2 C. brown sugar
¼ C. margarine
2 eggs
1 C. buttermilk
4 C. flour, after sifted
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. cloves
½ tsp. allspice
½ tsp. ginger
1½ C. grated sweet potatoes
1 C. coconut and 1 C. raisins

Preheat oven 350°.

Mix persimmons, butter and sugar together. Add eggs, one at a time and mix well. Add all spices, salt and flour and mix. Add soda to buttermilk. Add flour mixture and buttermilk to persimmon mixture alternately. Add sweet potatoes, coconut and raisins. Mix well. Bake 45 to 60 minutes.

TURKISH DELIGHT

Paul W. Walker

1 pkg. pitted dates
1 C. boiling water
1 C. sugar
3 T. melted butter
1 egg
1 C. flour
½ C. chopped nuts
1 tsp. soda

Preheat oven 375°.

Cut dates in small pieces and place in boiling water. Let cool and add soda. Cream together sugar, butter, egg, flour and nuts; add pitted dates and water with soda. Bake 20 minutes in an 8x12" sheet pan. Serve with whipped cream. Serves 8.

QUICK TEXAS COBBLER

Mrs. Janie Bleckley Livengood

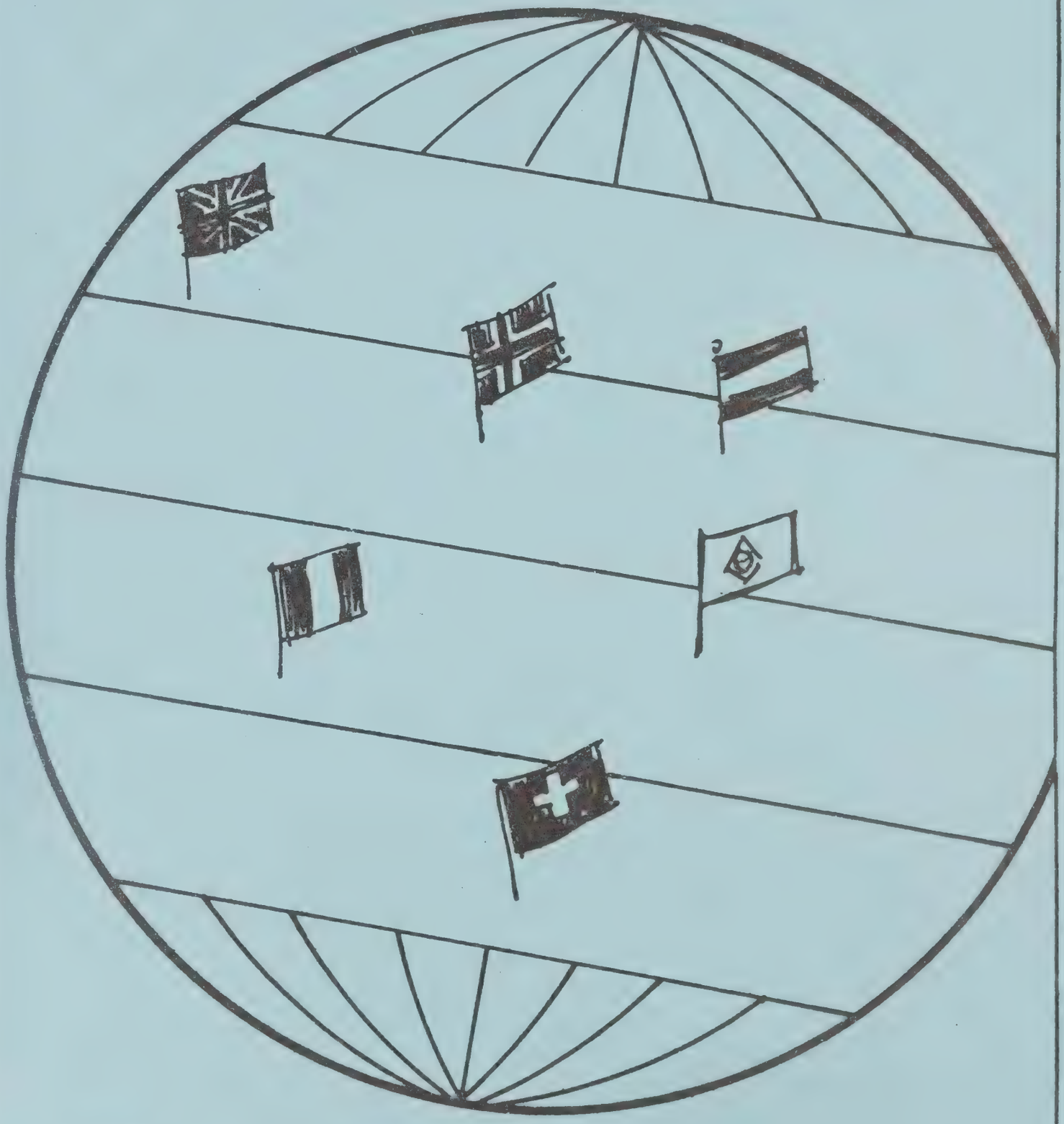
1 stick oleo (½ C.)
1 C. sugar
1 C. flour
1 C. milk
1 tsp. baking powder
1 tsp. vanilla
¼ tsp. salt
2 C. fruit, fresh or canned (apples, peaches, berries, etc.)

Preheat oven 350°.

Melt oleo in 2-quart casserole and mix sugar, flour, milk, baking powder, vanilla and salt into a batter. Pour over oleo and spread fruit on top. Bake 45 minutes at 350° or until well browned on top. The fruit will sink into the batter and form a cobbler. Especially good when served warm with whipped cream or ice cream. If fresh fruit is used, no additional sugar is needed. If canned fruit is used, drain well before adding.

ASPIRIN CAKE

Preheat oven to 375°.
Turn down TV.
Remove toys from countertop.
Measure 2 cups flour.
Get baking powder.
Remove Benjamin's hands from flour.
Put flour, baking powder and salt into sifter.
Vacuum mixture off kitchen floor (Benjamin spilled).
Get an egg.
Answer telephone.
Separate egg and warm Baby Adam's bottle.
Help Mary figure out a New Math problem (the old reliable way.)
Grease pan; salesman at door.
Take ¼" of salt from greased pan and look for Benjamin.
Put mess in wastebasket.
Dishes in dishwasher.
Call the bakery.
Take an aspirin.



FOREIGN FOODS

SAVORY CABBAGE ROLLS

Sue Ibraham

1 lb. ground beef
½ lb. ground pork
1 C. cooked rice
¼ C. chopped onion
1½ tsp. salt
Dash of pepper
1-1 lb. can tomatoes, cut up (2 C.)
10 cabbage leaves
1 T. flour or cornstarch
1 T. cold water

Combine rice, beef, pork, onion, salt and ¾ cup tomatoes. Steam cabbage leaves 3 minutes or until just limp; drain. Spoon meat mixture onto leaves; roll each leaf around meat, turning ends under. Place mixture into large saucepan or Dutch oven. Pour remaining tomatoes over rolls. Cover, simmer 30 minutes. Remove rolls to warm platter. Combine flour or cornstarch in cold water, stir in hot liquid in saucepan and cook until mixture thickens and boils. Serve with cabbage rolls. Serves 5. This recipe reminds you of "Old World Flavor", accompanied with fruit salad and French rolls makes a hearty, and appetizing dinner.

SYRIAN GRAPE LEAF ROLLS

Sue Ibraham

1 lb. ground beef
¼ C. butter or margarine
1 C. canned tomatoes (optional)
½ C. uncooked long grain rice
1 onion, chopped
2 T. crushed mint leaves or parsley
Salt to taste
Pepper to taste
Canned or fresh grape leaves
1½ C. hot water

Rinse grape leaves, if canned, several times to remove brine. If grape leaves are fresh, put hot water over them to wilt the leaves. Combine above ingredients, except grape leaves and hot water. Lay on grape leaf, with leaf veins up, stem toward you. Put 1 teaspoon mixture in center. Turn in sides of leaf. Roll from stem toward top of leaf to form an oblong roll. Arrange rolls in saucepan with leaf, closing down to keep them from opening while cooking. If desired place a small plate over the rolls, to keep them intact. Add the water. Turn heat high until it starts to boil; reduce heat to medium for 25 minutes. As a main dish, serves 4 or 5 and is delicious accompanied with a tossed salad and Syrian bread or French bread. In Syria, these grape leaves are as traditional as our American hamburgers are in the United States. This is an ethnic food. It was used as an appetizer at the League of Nations Banquet several years ago in California or as an entree for hors d'oeuvres.

SUKIYAKI Mrs. Patsy S. Freeman

2 lbs. round steak (leftover roast is good
1 tsp. meat tenderizer
¼ C. Wesson oil
1 lg. onion, sliced very thin
2 C. sliced celery
12 green onions, cut in ½" pieces
¼ lb. sliced mushrooms (2 jars)
1-5 oz. can water chestnuts, sliced
1 C. bouillon
½ C. soy sauce
1 T. sugar
3 C. hot cooked rice

Cut beef in diagonal slices, sprinkle with tenderizer. Put in Wesson oil and let stand ½ hour. Heat in pan until light brown, then push to the side and add onions, celery, mushrooms and toss for just 1 or 2 minutes in the hot oil. Combine the bouillon, soy sauce and sugar. Add to the pan and mix well. Add the water chestnuts and cover. Steam for 3 minutes. Serve over hot rice. Serves 6. This is low in calories. The only time or trouble is cutting the ingredients up. It only takes 10 minutes total cooking time.

SWEDISH MEATBALLS Mrs. Karen C. Martin

1 lb. ground beef
1 egg
¾ C. milk
4 slices bread
1 tsp. salt
⅛ tsp. pepper
½ tsp. nutmeg
¼ tsp. allspice
1 tsp. onion salt or onions
1 can cream of mushroom soup
Sm. pkg. egg noodles

Soften bread with warm water. Drain. Add all ingredients and mix well. Shape into small meatballs and brown in skillet until almost done. Heat cream of mushroom soup with milk added (like fixing soup). Add meatballs and simmer 15 minutes. Add to cooked, drained noodles and serve.

TACOS Mrs. L.J. McGee

1 pkg. taco shells (12)
1 sm. can taco sauce
1 lb. hamburger
½ tsp. black pepper
1 tsp. chili powder
1 tsp. salt
½ head shredded lettuce
1 chopped onion
1½ C. grated cheese

Preheat oven 250°.

Brown hamburger with salt, chili powder, black pepper. Warm taco shells. Trim with lettuce, onion, cheese and taco sauce.

BEEF STROGANOFF

Anita Whittington

1 lb. round steak
2 pkgs. brown gravy mix
1 med. onion, chopped
1 can tomato soup
1 tsp. Worcestershire sauce
1½ C. water
¼ C. chopped green pepper
1 C. sour cream

Cut steak into thin bite-sized slices. Roll in flour and brown in small amount of hot oil. Add all remaining ingredients except sour cream. Cover; cook on low heat 30 minutes in large skillet. Add sour cream during last 5 minutes. Serve over rice or noodles. Serves 6 to 8.

BEEF TACOS

Mrs. Sam Sturms, Jr.

½ lb. sausage
½ C. chopped onion
½ C. chopped green pepper
1 lb. ground beef
2 tsp. chili powder
1-16 oz. can stewed tomatoes
1 clove crushed garlic
1 tsp. salt
½ tsp. pepper
1 C. shredded Cheddar cheese
1 C. shredded lettuce
1 box taco shells

In a large skillet over medium heat, cook sausage until lightly brown. Push to one side and add onion and green pepper and saute in sausage fat until golden. Add ground beef, cook, stirring frequently until lightly browned. Stir in chili powder, tomatoes, garlic, salt, and pepper. Cook until liquid is reduced.
TO ASSEMBLE: With a slotted spoon place ¼ cup meat in taco shell. Top with 2 or 3 tablespoons of cheese and lettuce. Serve immediately. Makes 18 tacos.

ITALIAN SPAGHETTI

Mrs. Gene Walker

1½ lbs. ground beef
1 med. onion, chopped
2 ribs celery, chopped
1 green pepper, chopped
1-8 oz. can tomato sauce
1-6 oz. can tomato paste
1-10¾ oz. can mushroom soup
Salt, pepper to taste
½ tsp. Italian seasoning
½ tsp. oregano
½ soup can water
OPTIONAL ADDITIONAL INGREDIENTS:
1 garlic bud
1 bay leaf
1 C. chopped eggplant
½ C. chopped Italian sausage
1 C. fresh tomatoes, chopped

Brown beef. Add onion, pepper, celery until partially cooked. Add all other ingredients and simmer 2 to 3 hours in covered Dutch oven. Add water if needed, stir occasionally to prevent sticking. Prepare 16-ounce package of spaghetti according to package directions. Sprinkle with Parmesan cheese and crushed red pepper, if desired. Serves 8 to 10 (with all ingredients). Cream of celery soup may be substituted for mushroom. A teaspoon of oil added to water to boil spaghetti will help prevent boiling over.

ITALIAN SPAGHETTI-CALIFORNIA STYLE Rachel Craddock

2 T. bacon fat
½ C. sliced onions
1½ lb. ground beef
1 clove garlic, minced
1 green pepper, minced
1-1 lb. 13 oz. can tomatoes (3½ C.)
2-8 oz. cans tomato sauce
1-6 oz. can whole mushrooms, undrained
1½ tsp. salt
⅛ tsp. pepper
1 tsp. dried sage
¼ tsp. dried thyme
1 tsp. dried rosemary
1 bay leaf
1 C. water
2 T. salad oil
16 oz. box spaghetti

In bacon fat in large kettle, saute onions until tender. Add garlic, green pepper, tomatoes, sauce, mushrooms, seasonings, and water. Simmer uncovered, stirring occasionally for about 2 hours. Meanwhile, in hot oil in skillet, brown meat and add to sauce. Cook spaghetti as label directs. To serve, pour sauce over spaghetti on platter or individual plates. Serves 6.

LASAGNA Pat Schlotfeldt

1 box Chef Boy-Ar-Dee lasagna dinner
1 pkg. sliced mozzarella cheese
1 pt. cottage cheese
2 lbs. hamburger
Garlic salt

Preheat oven 400°.

Brown hamburger. Season to taste with garlic salt, then spoon off grease. Add sauce and cheese from dinner box and let simmer for 20 minutes. Cook noodles as instructed on dinner box. Grease casserole and alternate layers of noodles and cheese. Last layer should be sauce. Spread cottage cheese over top. Bake 30 minutes. Serves 4 to 6.

LASAGNA Mrs. Karen C. Martin

2 lbs. ground beef
2 pkgs. Sawyers spaghetti mix
2 lg. cans tomato herb sauce
1 sm. container cottage cheese
Garlic salt and onion salt
Parmesan cheese, lg. can
8 oz. mozzarella cheese
15 lasagna noodles

Preheat oven 400°.

Brown ground beef and drain. Add spaghetti mix, tomato sauce, cottage cheese, and a sprinkle of onion and garlic salt. Mix and cook over low heat 1 hour. Cook noodles (as directed on package) and grate mozzarella cheese. Make 5 layers in 9x13" loaf pan (3 noodles on each layer). Alternate sauce mixture, noodles, Parmesan and mozzarella cheese. Cook casserole for 20 minutes. Serves 6 to 8.

LASAGNA

Mrs. Judy Swaim

4 oz. lasagna noodles
½ lb. ground beef
1 med. onion
1-6 oz. can tomato paste
1 pt. tomatoes
⅛ tsp. pepper
1 tsp. salt
3 T. flour
1 C. grated cheese, mild Cheddar
4 T. butter
1 C. milk
¼ C. Parmesan cheese

Preheat oven 350°.

Cook noodles in boiling salted water until tender, drain. Cook together the onion and meat. Add tomatoes, tomato paste, salt and pepper. Simmer 15 minutes. Make cheese sauce by blending melted butter and flour in saucepan. Add milk. Cook until thickened. Add cheese and stir to melt. In greased casserole, arrange layer of noodles, meat, and cheese sauce, ending with cheese sauce. Bake at 350° until bubbly and brown.

MEXICAN CORN BREAD

Deborah Craddock

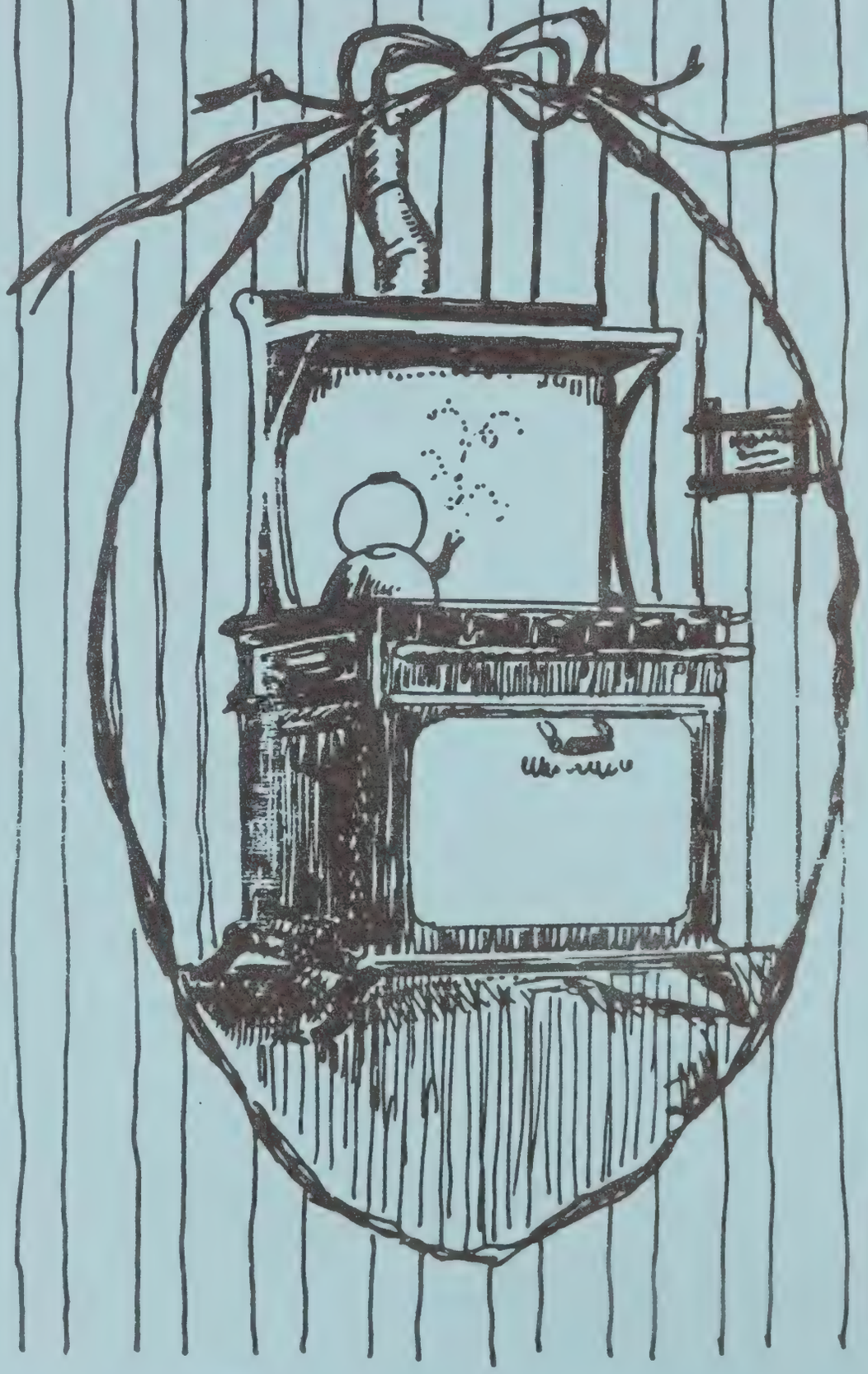
1 C. self-rising cornmeal
½ C. flour
1 C. cream style corn
½ C. grated cheese
2 hot Mexican pickled peppers or plain pickled pepper
2 eggs
1 C. cooking oil
½ C. buttermilk

Preheat oven 400°.

Mix ingredients and bake at 400° or until done.

To clean oven: Remove burned food by placing cloth saturated with ammonia in oven overnight. Food can be wiped in the morning. May use steel wool pads to assist removal.

NOTES



HERITAGE

MRS. W.J. BROOKSHIRE'S FRESH APPLE CAKE

John Brookshire

1½ C. Wesson oil
2 C. white sugar
3 eggs
1 tsp. vanilla flavoring
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
3 C. flour
3 C. diced cooking apples
1 C. nuts (add last)
Add raisins and coconut, if desired

Preheat oven 325°.

Cream oil sugar and eggs. Add flavoring. Put soda, salt, cinnamon in flour and add gradually. Add apples then nuts. Bake in a tube pan for 1½ hours. It's best with raisins and coconut added.

ICING:
1 stick margarine, melted
1 C. brown sugar, packed
½ C. canned milk

Bring to a boil, stirring constantly. Cook 2½ minutes and pour over cake.

MRS. WELBORN'S FRUITCAKE

Louise Welborn

½ lb. candied cherries
¼ lb. candied pineapple
¼ lb. citron
1 box currants
1 box dates
½ lb. figs
½ lb. shelled pecans
1 box raisins
1 can white cherries
To the fruit and nuts add:
2 tsp. cloves
1 tsp. nutmeg
2 tsp. cinnamon
½ lb. butter or Spry
2 C. sugar
2 C. water

Preheat oven 250°.

Cook above ingredients for 3 minutes. Cool until lukewarm. Stir in 1 teaspoon soda, dissolved in ¼ to ½ cup warm water. Add 4 cups flour, 2 teaspoons baking powder, 2 grated apples, 2 eggs. Mix well and pour into greased large tube pan with wax paper cut to fit bottom. Bake about 4½ hours. Makes one large cake and enough for a small one to sample. If you don't care for the citron, it can be left out.

OLD FASHIONED POUND CAKE

Verna Griggs
(Grandmother's Recipe)

1 lb. butter
1 lb. sugar
1 lb. flour
1 doz. eggs
1 tsp. soda
1 tsp. cream of tartar
Flavoring of your choice

Preheat oven 325°.

Cream butter and sugar; sift flour twice with soda and cream of tartar. Sift again. Beat eggs, butter and sugar until very creamy. Add dry ingredients to egg mixture alternately. Use any flavoring desired If using lemon, grate small amount of rind with juice of one lemon. Bake at 325° for 1 hour and 25 minutes or depending on your oven in a tube pan. This is a very old recipe of my grandmother's.

RAISIN-COCONUT CAKE

Mrs. Clara Bauguess

1½ C. sugar
⅔ C. butter
1 C. sweet milk
¼ C. buttermilk
½ C. cocoa
1 tsp. vanilla
1 tsp. soda
1 tsp. baking powder
2 scant C. flour
3 eggs

Preheat oven 350°.

Cream sugar and butter. Add well beaten eggs. Then take ½ cup cocoa, sweet milk and put in saucepan, cook until creamy. Add soda, baking powder and ¼ cup buttermilk. Mix well with rest of ingredients. Add vanilla. Then add flour and mix until smooth. Bake in a 9" pan for 25 to 30 minutes. Serves 15.

FILLING:
½ box raisins (seedless)
1 sm. can Baker's coconut
1½ C. sugar
1 pt. water

Take the bowl you have mixed batter in and put 1 pint of water in bowl and wash down bowl good, also beater. Put sugar, raisins, and coconut in it. Pour in pan. Cook until thick. This recipe was baked by Mrs. Velma Fulp about 28 years ago.

GRANDMA CARTER'S ASH CAKE

Rev. Edwin Carter

2 C. plain cornmeal
1 tsp. salt

Mix together meal and salt. Add enough hot water to make a stiff dough. Let stand about 1 hour or even longer. Then shape dough by hand into round or oblong cakes, about 1" thick. Lay on hot hearth stones or hot iron skillet near the fire, until the outside crust up a little. Then, cover with hot clean ashes and bake at least ½ hour or until well browned. Brush off ashes with brush or soft cloth. Split and butter well. Eat while hot. Very good!

LUZANIE LONG SPEAS MORAVIAN SUGAR CAKE

Mrs. Johnnie Carter

1 yeast cake
¼ C. lard (shortening)
1 egg
½ C. finely mashed potatoes
½ C. brown sugar
¾ C. warm milk
3 to 4 C. flour
TOPPING:
Brown sugar
Cinnamon
Butter
Cream

Dissolve yeast in ¼ cup warm water. Melt lard, and add the rest of the ingredients, mixing thoroughly. Add flour gradually to make a soft dough. Let rise in pan to double its bulk. Work it down and lay out into greased pans. Let rise again. Indent and fill holes with butter. Then sprinkle with brown sugar, cinnamon, butter and cream. Add ⅓ cup whipping cream after baking. Bake in moderate oven.

MRS. W. CARL DILLON'S SOFT GINGER COOKIES

Mrs. Ronald Walker

½ C. milk
¾ T. vinegar
1 C. fat
1 C. brown sugar
1 egg
1 tsp. cinnamon
½ C. molasses
3 C. flour
2 tsp. soda
1 tsp. salt
1 tsp. ginger

Preheat oven 350°.

Combine milk and vinegar. Cream fat and sugar thoroughly. Add egg and molasses. Beat well. Add the soured milk and blend well. Sift flour then measure. Resift with other dry ingredients into mixture. Drop from teaspoon onto oiled baking sheet. Bake for 15 minutes. You can bake as many as you would like at a time and put other dough in refrigerator until ready to be used again. Makes 5 dozen.

MORAVIAN MOLASSES COOKIES

For Mrs. R.M. Tally
by Mrs. T.R. Styers

2 C. molasses
2 C. packed brown sugar
½ C. Crisco
1 stick margarine
1 tsp. salt
1 T. soda dissolved in 2 T. hot water
2 T. orange rind (grated fresh orange)
2 T. ginger
2 cinnamon
2 T. allspice
1 T. cloves
2 T. nutmeg
2 lbs. flour

Preheat oven 325°.

Heat the first 4 ingredients slowly until well melted. Add all spices to melted mixture and heat together until hot, not boiling. Add salt and soda and mix well. Let cool. Add flour slowly to make a stiff dough, work more flour in on table if needed to make a stiff dough. Put in a bowl and cover well. Keep in refrigerator overnight before baking, keeps for a week or more. Cover board with cloth and rolling pin with nylon hose, roll thin. Grease cookie sheet. Bake 6 to 8 minutes.

MORAVIAN MOLASSES COOKIES

Mrs. Clara Bauguess

1 qt. molasses
¼ lb. butter
½ lb. lard
¾ lb. brown sugar
3 T. cinnamon
3 T. cloves
1 T. nutmeg or mace
1 T. ginger
1 T. soda (rounded in 2 T. hot water)
Flour enough to make dough

Preheat oven 400°.

Put molasses in saucepan. Add fats (lard and butter) and heat until fats are melted. Add sugar and spices. Mix well. Let cool and just before mixture is poured into flour. Add soda with water. Bake 10 minutes at 400°.
This recipe was used by Mrs. Velna Fulp for 50 years or more.

MRS. BERTIE DAVIS SNOW'S MOLASSES COOKIES

Mrs. Wade Westmoreland

1 qt. molasses
1 lb. light brown sugar
1 lb. can Crisco
2 T. soda dissolved in 3 T. boiling water
1 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves
1 tsp. ginger
4 C. flour

Preheat oven 350°.

Make dough and store in refrigerator overnight. Roll, cut into desired shapes and bake for 8 to 10 minutes.

ENGLISH PLUM PUDDING OR SUET PUDDING

Mrs. Charlene Bleckley

1 C. chopped suet (beef fat)
1 C. sugar
1 C. chopped raisins
1 C. sweet milk
1 tsp. soda
½ tsp. nutmeg
Pinch of salt
Add sufficient flour to make a stiff batter

SAUCE:
1 C. sugar
1 tsp. vinegar
½ tsp. nutmeg
1 C. water
1 T. cornstarch

Bake 2 hours in tube pan or steam cook. Make sauce and serve over slices hot.
My grandparents were from England and my father grew up with this being a special Christmas sweet. My mother continued this tradition which we also looked forward to in my childhood. (My mother, Mrs. Hazel Hill.)

FRUIT COBBLER

Mrs. Ella Westmoreland Grubbs
by Mrs. Jack Tally

1 C. flour
¼ C. milk
1 egg
1 T. butter
Fresh or canned fruit, sweetened
⅓ C. sugar
¼ tsp. salt
1 tsp. baking powder

Preheat oven 400°.

Heat fruit and sweeten to taste. Sift flour, sugar, baking powder and salt into mixing bowl. Add milk, egg and melted butter. Mix lightly. Arrange fruit in bottom of baking dish. Spread batter over fruit. Bake until brown.

MRS. JOHN FULP'S BUTTERSCOTCH PIE

Madge Tesh

½ C. brown sugar
¼ C. flour
Salt (dash)
1 C. milk
2 eggs
¼ stick margarine
1 tsp. vanilla

Preheat oven 400°.

Place sugar, flour, salt and milk in top of double boiler. Cook until mixture thickens. Add egg yolks and cook about 5 minutes. Add vanilla. Cool. Put in a baked 9" pie shell. Top with meringue. Put in oven to brown meringue. This is also delicious when adding fresh or flaked coconut to the mixture and on top.

GRANNY WHITE'S CHOCOLATE PIE Kathleen Walker

1½ C. milk
⅔ C. sugar
2 eggs
2½ heaping tsp. flour
2½ heaping tsp. cocoa
1 tsp. vanilla

Put milk in top of double boiler. Mix together in bowl, flour, sugar, cocoa and egg yolks (slightly beaten). Pour into milk. Cook, stirring constantly, until thick enough to pour into baked 9" pie shell. Beat egg whites, add 3 tablespoons of sugar and 1 teaspoon of vanilla. Put on top of pie and brown in oven.

CLARA DAVIS'S LEMON MERINGUE PIE Rozan Davis Walker

3 T. cornstarch
1 C. sugar
1½ C. boiling water
1 T. butter
3 egg yolks
Juice of 1 lemon and grated rind of 1 lemon

Mix sugar and cornstarch. Add boiling water and stir quickly and constantly. Cook 2 minutes and stir in butter, lemon juice, rind, and egg yolks. Let cool some and put in baked 9" pastry shell and cover with meringue and brown in moderate oven.

MRS. LUDIE WALKER'S SWEET POTATO PIE Vera W. Westmoreland

1 C. sweet potatoes, mashed
1 C. sweet milk
½ C. sugar
2 eggs, beaten
2 tsp. vanilla
Butter

Preheat oven 425°.

Boil sweet potatoes, remove peeling and mash. Add sweet milk, sugar, well beaten eggs, and vanilla. Pour in a 9" pie crust and dot with butter. Bake at 425° for 10 minutes then 30 minutes at 325°. When done, remove from oven and spread the melted butter over hot pie as it does not spread while baking.

BREADED PORK CHOPS Mrs. Irene Hill, Stepmother
By Mrs. Charlene Bleckley

4 to 6 pork chops
1 beaten egg
1½ C. milk
Crackers

Preheat oven 350°.

Trim pork chops if very fat. Dip each pork chop in milk and egg, then roll in finely rolled cracker crumbs. Brown lightly in small amount of shortening. Place in oblong 10x13" pan or dish; add remaining milk and egg. Sprinkle with pepper and garlic salt. Bake 40 to 50 minutes.

MRS. LUDIE WALKER'S BUTTER FRIED CHICKEN

Vera W. Westmoreland

1-2 or 3 lb. frying chicken
1 stick butter or margarine
½ C. milk
Flour
Salt and pepper to taste

Heat butter or margarine in frying utensil over medium heat. Dip prepared chicken in milk then roll chicken in flour to which salt and pepper has been added. Fry over medium heat until golden brown turning several times.

MRS. CLAUDE WALKER'S CHICKEN DRESSING

Mrs. Thomas A. Beeson

4 C. bread crumbs (day old bread)
2 C. cracker crumbs
1 egg, beaten
½ stick butter
Salt and sage to taste
Pinch of sugar

Preheat oven 450°.

Mix together all ingredients above. Pour hot chicken broth over the mixture and have real soft. Place in baking dish with chicken pieces. Bake until brown.
This is my mother's, Mrs. Claud Walker. It was real good but she never measured. This is approximate.

MAMA CREW'S CHICKEN AND DRESSING

Mrs. Louise Brookshire

½ loaf bread (brown well)
2 doz. crackers (brown on 1 side)
½ C. cornmeal
Salt, pepper and fresh sage to taste
4 eggs
½ stick margarine
Chicken broth
1 med. size stewing hen

Preheat oven 400°.

Cook hen until tender. Brown bread and crackers and break up. Moisten with chicken broth. Add other ingredients. Place chicken in greased long biscuit pan and spoon dressing on each piece. Bake 35 to 45 minutes. Place rest of dressing in greased baking pan by spoonfuls and bake. Add some broth then eggs and margarine and then more broth. Keep the consistency so as to spoon. Serves 8 to 10.

MRS. J.P. CREWS, SR. PORCUPINES

Mrs. J.P. Crews, Jr.
Mrs. Louise Brookshire

1 lb. ground hamburger meat
½ C. rice
1 med. onion, grated or chopped
1 can tomato soup
Salt and pepper

Work together hamburger, salt, pepper, rice and onions. Make into small balls and drop into hot tomato soup. Cover and cook slowly for 1 hour. Serve as a side dish either green beans or peas and carrots and small butter beans. Bake 1 hour.

CLARA DAVIS'S PIMENTO CHEESE SPREAD

Rozan Davis Walker

1 can pimento, drained and mashed
½ lb. cheese, grated
1 tsp. prepared mustard
2 T. vinegar
2 or 3 T. mayonnaise
2 or 3 tsp. sugar
Salt to taste

Mix all ingredients. Store in refrigerator.

LIGHT ROLLS

Madge Tesh

2 C. milk, heated
¼ C. margarine
¼ C. sugar
2 pkgs. dry yeast, dissolved in ½ C. warm water
2 eggs
8 C. flour (approximately)
1 tsp. salt

Preheat oven 425°.

Scald milk, margarine and sugar. Remove from heat and cool. Dissolve yeast in lukewarm water. Add this to cooled mixture. In a large bowl put about 6 cups flour and salt. Add mixture and eggs. Mix well. Use remaining flour to spread out for kneading dough. Pour dough on flour and knead. Grease bowl and put dough into let rise. When about double in size, punch down and make into light rolls or clover leaf rolls. Let rise and bake in 425° oven until golden brown, about 10 to 15 minutes.

POPPA'S QUICK MUFFINS

Barbara Vandiver

2 C. self-rising flour
¼ tsp. salt
1¼ C. sweet milk or buttermilk
⅓ C. Wesson oil or melted lard

Preheat oven 450°.

Place flour in large mixing bowl. Add salt. With large spoon stir in milk a little at a time. Add Wesson oil or other shortening. Stir and mix well. Spoon into 12-muffin pan, well greased. Bake at for 12 to 15 minutes or until brown. Serves 6 or 12.

SMOKEY PEAS AND POTATOES

JoAnn Henley Cadd
submitted by Wanda Henley

1½ lbs. sm. potatoes
1 to 1½ lbs. fresh peas or 2 cans
2 T. butter or margarine
2 T. plain flour
Use tiny new potatoes when available
1⅔ C. milk
1-6 oz. roll smoked process cheese (Kraft)
6 slices bacon, cooked crisp, drained and crumbled

Cook potatoes in boiling salted water until done. Meanwhile, cook fresh peas in boiling water until tender (8 to 15 minutes). Drain. In small saucepan, melt butter, stir in flour. Add milk all at once. Cook and stir until mixture thickens and bubbles. Add cheese and cook and stir over low heat until cheese melts. Add half of the crumbled bacon. Combine hot potatoes and peas in serving dish. Pour cheese sauce over potatoes and peas. Sprinkle with remaining bacon. Serve at once.
I double the cheese sauce recipe, because the sauce is what makes it so good.

CLARA DAVIS'S TOMATO CATSUP

Rozan Davis Walker

2 gal. tomatoes for 9 pts. tomato juice
1½ C. sugar
1½ C. vinegar
2 T. salt or to taste
1 onion
1 T. pickling spices

Prepare tomatoes for stewing. Remove hard places and quarter, do not peel. To each 2 gallons of tomatoes add 1 onion, sliced and pickling spices. Cook until tomatoes are soft. Put through food mill. For each 9 pints of tomato juice. Measure and cook down half and then add other ingredients. Cook until thick. Stir often. Can in hot sterilized jars and have lids in hot water also. It must be stirred constantly when it begins to get thick. Be careful and don't let it stick to bottom of pan. Best to cook in heavy aluminum pan. It takes a long time to get it thick.

MRS. C.D. BISHOP WATERMELON PRESERVES

Mrs. Pat Hancock

1 T. salt
Heavy syrup
1 part sugar and 1 part water, about 3 C. or more if not thick enough
1 lemon
1 qt. water
Whole spices, if desired

Pare and cut watermelon rind into pieces 2" long and ¾" wide. Cover with brine made by dissolving 1 tablespoon of salt in 1 quart water. Let stand overnight. Drain. Cover with water and boil 10 minutes. Drain. Cover with heavy syrup made of 1 part water and 1 part sugar. Add thinly sliced lemon to each 3 quarts rind. Add whole spices if desired. Cook slowly until rind is tender and clear. Put in hot jars and seal.

MRS. VIVIAN COUCH'S 6 DAY PICKLES

Jo Walker

1 gal. cucumbers
½ box salt
2 T. powdered alum
2½ lbs. sugar
½ box pickling spice
1 qt. vinegar
1 pt. water
1 T. turmeric

FIRST DAY: Cut 1 gallon cucumbers and cover with ½ box plain salt. Pour boiling water to cover.
SECOND DAY: Pour off salt water. Rinse well and cover with boiling water again.
THIRD DAY: Pour off water and rinse well. Cover with boiling water to which 2 tablespoons of powdered alum has been added.
FOURTH DAY: Rinse cucumbers, mix sugar, pickling spices, vinegar and 1 pint water. Boil and pour over cucumbers.
FIFTH DAY: Pour off syrup, boil syrup and pour over cucumbers again.
SIXTH DAY: Boil syrup, add turmeric, pour over cucumbers that have been packed in sterilized jars. Seal. Process for 10 minutes in simmering water bath to cover jars.

LILLIAN WALKER STYER'S BEET PICKLES

Liola Phillips Walker

1 peck beets

SYRUP:
4 C. beet water, strained
2 C. sugar
2 C. vinegar

Cook beets until tender. Peel. Make syrup. Let syrup come to a boil. Drop peeled beets in hot syrup. Let beets heat thoroughly. Fill jars with hot beets and syrup. Seal. Leave about 2" of beet tops on beets when cooking. This helps retain red color.

VIVIAN COUCH'S BREAD AND BUTTER PICKLES

Jo Walker

4 qts. cucumbers, thinly sliced
½ C. salt
4 C. sugar
½ tsp. turmeric
1 tsp. celery seed
2 T. mustard seed
4 C. vinegar
2 C. onions, sliced thinly

Wash cucumbers and slice thinly. Sprinkle with ½ cup salt. Let stand 3 hours or overnight in refrigerator. Drain off liquid. Bring sugar, turmeric, celery seed, mustard seed and vinegar to boiling point. Add cucumbers and onions. Heat thoroughly, until vegetables change color. DO NOT BOIL. Pack in sterilized jars and seal. Yield: 10 to 12 pints.
Leaving cucumbers (and onions, too) overnight in refrigerator makes a crisp pickle. Squash may be substituted for cucumbers.

MRS. MAMIE CARTER CANDIED YAMS

Rev. J. Edwin Carter

6 sweet potatoes
1 can crushed pineapple
1 C. brown sugar
1 stick margarine

Preheat oven 350°.

Boil the sweet potatoes, skin, slice and place in the large baking dish. Put the pineapple with juice, brown sugar and margarine over the sliced potatoes and bake for 30 minutes. Serve hot. Serves 6.

SWEET-SOUR SLAW

Mrs. Janie Bleckley Livengood

3 lbs. cabbage
1 med. size onion
1 pod green pepper
⅛ C. salt
1 C. sugar
1 C. vinegar

Grate cabbage, onion, and pepper and sprinkle with salt. Let stand 15 minutes. Add sugar and vinegar. Fill in sealed container and place in refrigerator.
NOTE: Will keep several weeks.
This is my mother-in-law's recipe. She is an excellent cook and helped me in many ways about food. Her name is Mrs. Mary Livengood.

ALICE W. WALKER'S HOMEMADE KRAUT Mrs. D. T. Walker

2 med. heads cabbage
Iodized salt
Sugar
Hot water

Chop cabbage finely. Pack into sterilized quart jars. Add 1 teaspoon salt per quart, 1 teaspoon sugar per quart. Cover cabbage with very hot water. DO NOT SEAL. Cover loosely with lid. Allow to stand in cool, dark place 4 days. Add more water to cover cabbage. Clean jar tops and seal. Yield: 3 to 4 quarts.
My mother made this in large quantities to feed 14 mouths (11 children and other relatives).

MRS. R.L. KIRBY'S MEATLOAF Mildred Walker

½ lb. pork
1½ lb. beef and veal
1 C. tomatoes
6 slices bread
½ C. condensed milk
½ sm. can pimento pepper
1 pod of green pepper
Salt
Celery
2 eggs

Preheat oven 350°.

Cut up bread in bowl. Pour tomatoes, milk and beaten egg over bread. Let soak 5 minutes. Add green and pimento pepper, chopped celery and salt. Mix well, then add meat and mix again. Put in baking dish or shape in loaves. Bake for 1 hour.

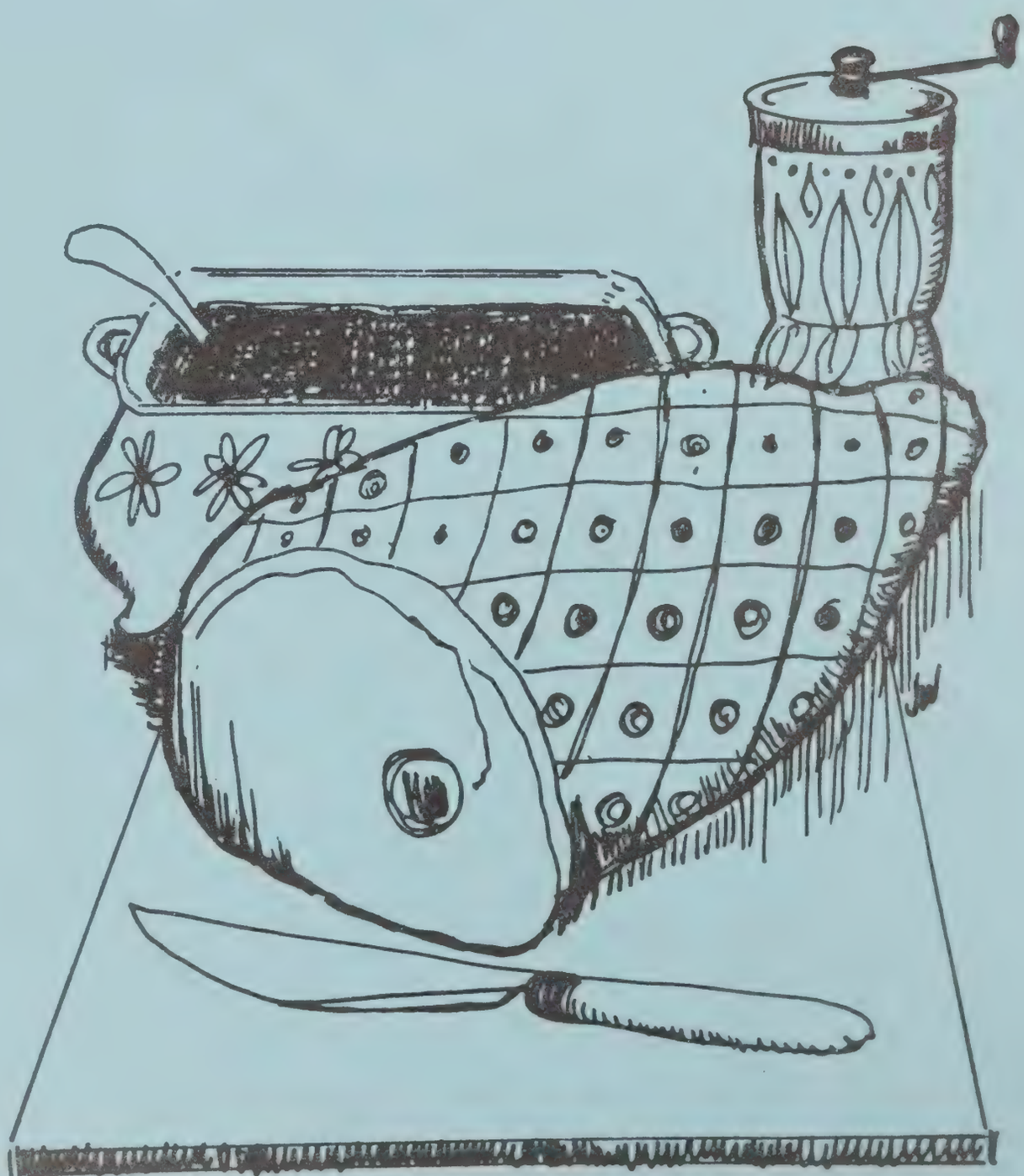
SURPRISE IN HEAVEN

I dreamt death came, the other night
And Heaven's gate swung wide,
An Angel with halo bright
Ushered me inside.

And there! To my astonishment,
Stood folks I'd judged and labeled,
As "quite unfit"; "of little worth";
And "spiritually disabled".

Indignant words rose to my lips,
But never were set free,
For every face showed stunned surprise--
Not one expected me!!

MEATS, FISH & POULTRY



BARBECUE CUPS

Mrs. James L. McGee

1 lb. ground beef
½ C. barbecue sauce
1 T. minced onions
2 T. brown sugar
1-8 oz. pkg. refrigerated biscuits
¾ C. shredded cheese

Preheat oven 400°.

Brown ground beef in a skillet; drain. Add barbecue sauce, onion and brown sugar to beef. Place each biscuit in a greased muffin cup, pressing dough upsides to edge of cup. Spoon meat mixture into cups; sprinkle with cheese. Bake 10 to 12 minutes at 400°. Serves 5.

BARBECUED MEAT PATTIES

Mrs. Norman Cox

1 C. soft bread crumbs
1 lb. ground beef
½ C. milk
1 tsp. salt
Dash of pepper
½ C. chopped green pepper (optional)
¼ C. vinegar
½ C. water
½ chopped onion
1 tsp. Worcestershire sauce
½ C. catsup
3 T. sugar
1 tsp. barbecue sauce

Preheat oven 350°.

Moisten bread crumbs with milk and combine with beef, salt, pepper, (green pepper). Shape into 8 patties and put in uncovered baking dish. Combine remaining ingredients and pour over patties. Bake for 40 to 45 minutes and baste occasionally. Sauce is delicious over mashed potatoes.

EASY BEEF STEW

Mrs. Sam Sturms, Jr.

2 lbs. good stew beef
1 C. raw carrots
2 stalks celery
2 lg. onions
1 can mushroom soup
1 can water
4 beef bouillon cubes
2 T. salt
4 med. potatoes
Pepper

Preheat oven 350°.

Combine beef, sliced carrots, celery, sliced onions, soup, water, pepper, bouillon cubes and salt in covered roaster or Dutch oven. Place in oven until beef is tender. Add diced potatoes and continue baking until they are done. More water can be added if it becomes too dry. Baking time is 3 to 3¼ hours.

SWEET AND SOUR STUFFED CABBAGE

Anita Whittington

1½ lb. ground round
1 onion, grated
¾ C. bread crumbs
¾ C. cold water
1-10½ oz. can consommé
2 C. tomato sauce
Lg. head of cabbage
1 tsp. salt
Juice of half lemon
2 T. brown sugar
1 C. cooked rice
1 sm. onion, chopped

Cut out core of cabbage. Pour boiling water over it. Cover and cook gently for 5 minutes. While cabbage is being softened, combine meat, cooked rice, onion, bread crumbs, water, salt and pepper. Beat well until spongy and light. Fill center of cabbage leaves with mounds of meat mixture (about the size of a large egg). Roll and fasten with a toothpick. Place in a large kettle with an onion cut up. Add consommé. Season with salt and pepper. Let come to a boil then add enough water to come to 1" from the top of cabbage rolls. Cook slowly, uncovered, for 1 hour. Add tomato sauce, lemon juice and brown sugar. Let simmer 2 hours, uncovered.

FRIED APPLES AND FRANKS

Lil Schlotfeldt

4 or 5 cooking apples
3 T. butter or oleo
1 T. prepared mustard
Pinch of salt
¼ C. honey or sugar
1 pkg. franks

Pare, core and quarter apples. Melt butter or oleo in big skillet. Add mustard, salt, honey or sugar and mix the whole thing well. Now put apples in pan, cover and cook about 8 minutes, turning the apples just once. Now push apples to one side of pan, add franks and cook with pan covered, about 5 minutes more, turning franks once during cooking process. If it cooks out too dry, add 2 tablespoons of water. Put franks on hot platter and surround with apples and pour sauce over all. Serves 6. This is a super-speed item, but good!

LANCASHIRE HOT POT

Martha Bell Tally Circle

12-3 oz. mutton cutlets
1½ lb. sliced potatoes
6 oz. sliced onions
2 lamb's kidneys, cut in quarters
1 fl. oz. Worcestershire sauce
Stock

Preheat oven 300°.

Season meat and vegetables. Brown cutlets and quartered kidneys in oil. Place in earthenware oven dish. Cover with layers of potatoes and onions, finishing with a layer of potato. Add Worcestershire sauce and enough stock to cover potatoes. Cook for 1½ hours. Fifteen minutes before meat is done, remove lid to brown potatoes. Serves 4.
This recipe was received from Tom Chambers during Tell Tom Program from London, England. Serve with a side dish of pickled red cabbage.

MEAT LOAF

Mrs. Pat Hancock

1 lb. round steak, ground (or plain hamburger)
1 egg, slightly beaten
¼ tsp. pepper
1 C. milk
2 slices bacon
2 T. melted butter
2 T. chopped onions
1 C. coarsely broken crackers
1 tsp. salt

Preheat oven 375°.

Combine all ingredients except bacon. Form in loaf and place in small casserole. Lay slices of bacon across top. Bake at 375° for 2 hours. If desired, substitute ½ cup uncooked cereal for ½ cup cracker crumbs. Serve with tomato sauce. Serves 4.

MEAT PIE

Mrs. Linda Brown

1 lb. ground beef
⅔ C. milk
½ C. bread crumbs, fine
1 tsp. garlic salt
½ C. tomato paste or ketchup
1-2 oz. can mushrooms (optional)
1 C. cheese, shredded
¼ tsp. oregano
2 T. grated Parmesan cheese

Preheat oven 375°.

Combine meat, milk, bread and garlic salt and spread in 9" pan like a crust. Over mixture spread tomato paste or ketchup, mushrooms and cheese. Sprinkle Parmesan cheese and oregano over top. Bake 25 minutes.

STUFFED PEPPERS

Frances Westmoreland

6 to 8 green peppers
1-15 oz. can Spanish rice
1 lb. or less hamburger
Crackers crumbs
½ stick margarine, melted

Preheat oven 350°.

Open peppers and clean out centers. Brown hamburger in 1 tablespoon margarine. Add Spanish rice to browned hamburger. Pack in peppers and top with cracker crumbs. Bake about 60 minutes at 350° or until peppers turn their color. Serves 6 to 8. These are real good to freeze. Prepare as above and put in freezer.

ROAST AND GRAVY Nancy McGee

3 to 4 lb. chuck or sirloin tip roast
1 pkg. onion soup mix
1 can cream of mushroom soup

Preheat oven 400°.

Line 9x13" pan with foil. Place roast in pan. Cover roast with onion soup mix. Pour cream of mushroom soup over roast. Bake roast covered with foil for 3 to 4 hours.

PEPPER STEAK Becky Westmoreland

¼ C. oil
1 lb. sirloin steak
1 bell pepper
1 onion
1 can water chestnuts
1 clove garlic
Cornstarch
1 tsp. salt
1 tsp. ginger
½ tsp. black pepper
1 C. beef broth
½ tsp. sugar
¼ C. soy sauce
Cooked rice

Cut steak into thin strips. Cut onions and bell pepper thin, cut water chestnuts into slices. Put ¼ cup oil in frying pan. Put in ginger, salt, pepper and chopped garlic. Brown garlic, then fry steak until pink is gone. Remove steak and put in your peppers and onions, stir about 3 minutes. Then add steak, water chestnuts, broth, sugar and soy sauce. When it heats, thicken with cornstarch mixed with water. Serve over rice. Serves 8.

EASY PORK CHOPS Mrs. Jerry Bleckley

4 pork chops
1 beaten egg
Bread crumbs
Cooking oil
1 med. onion, sliced
1 tsp. Worcestershire sauce
1 can cream of mushroom soup

Dip pork chops in beaten eggs; roll in bread crumbs. Brown in cooking oil; pour off excess grease. Put back in frying pan; put onion slices on each pork chop. Add Worcestershire sauce to soup; pour over chops. Cover; simmer on top of stove for 45 minutes. Serves 4.

PORK CURRY HOT POT

Mrs. Michael Crews

3 lbs. lean boneless pork (cut into 1" cubes)
2 T. shortening
1½ C. chopped peeled raw apple
3 T. flour
1 to 2 tsp. curry powder, or to taste
1½ C. sliced onions
1 tsp. salt or to taste
¼ tsp. pepper
¼ tsp. nutmeg
1-10½ oz. can beef broth, undiluted
1-1 lb. can tomato wedges or tomatoes
1 T. brown sugar

Brown pork cubes in hot shortening in a large heavy frying pan. Add onions and apple; cook until onion is tender. Blend in flour, curry powder, salt, pepper and nutmeg. Add beef broth, tomatoes, and brown sugar. Cover; simmer until meat is tender, about 1½ hours. Serve over hot fluffy rice, or serve with rice, chutney and almonds. Serves 6.

OYSTER PIE

Opal Bovender

1 pt. stewing oysters
1 stick butter or margarine
½ C. sweet milk
¼ lb. salty crackers

Preheat oven 400°.

Crumble a layer of cracker crumbs; not too fine in bottom of casserole. Use half of oysters, making a layer over the cracker crumbs. Dot with half the butter and season with salt and pepper. Repeat using remaining ingredients. Place in oven and cook for 30 minutes at 400°. Serve while hot.

SALMON LOAF

Opal Bovender

1-1 lb. can salmon
1 T. lemon juice
½ tsp. salt
⅛ tsp. pepper
1 C. chopped onion
1 T. melted butter
¾ C. bread crumbs, packed firmly
3 C. beaten eggs
1 C. milk
SAUCE:
1 can golden mushroom sauce

Preheat oven 350°.

Flake salmon and blend with remaining ingredients. Place into buttered loaf pan. Bake at 350° for 45 minutes. I use Campbell's soup. Serve over loaf. Do not dilute, use as it comes out of can and heat.

SALMON LOAF — Mrs. Paul W. Walker

1 lb. can salmon
¾ C. milk
1½ C. soft bread crumbs
2 tsp. lemon juice
1 tsp. salt, dash pepper
2 eggs, slightly beaten

Preheat oven 375°.

Open salmon and take bones from the mixture; flake. Add milk to slightly beaten eggs and mix well. Add to remaining ingredients. Pack into a greased small loaf pan. Bake at 375° for 25 to 30 minutes or until firm and browned.

SHRIMP CREOLE — Opal Bovender

1½ C. chopped onion
1 clove garlic
2 med. green pepper, chopped
1 C. chopped celery
4 T. butter
2-8 oz. cans tomato sauce
2 bay leaves, crushed
2 tsp. parsley
½ tsp. salt
¼ tsp. cayenne pepper
1-14 oz. pkg. frozen shrimp, thawed

In medium skillet, saute onion, garlic, green pepper and celery in butter, about 5 minutes or until tender. Remove from heat, stir in tomato sauce, bay leaves, parsley, salt and pepper. Simmer 10 minutes. Add additional water if needed. Add shrimp. Bring mixture to a boil. Cook, covered over medium heat, 5 minutes. Serve over rice.

DORIS MCKNIGHT'S BARBECUE TUNA — Trixie McKnight

1 C. tomato juice
1 T. chopped green pepper
1 T. dill pickle
1-8 oz. can tuna
1 T. celery
1 dash garlic salt
2 tsp. brown sugar
1 tsp. chili powder
1 tsp. prepared mustard

Simmer together until thick and vegetables are soft. Add tuna and chili powder and prepared mustard. Heat through and serve.

BAKED CHICKEN — Mrs. H.H. Cardwell

1-3 lb. chicken
1 can mushroom soup
1 can cream of chicken soup
½ stick butter
1 tsp. salt
½ tsp. black pepper

Preheat oven 350°.

Grease a 2" deep 12" round casserole. Place chicken in bottom of casserole. Mix all other ingredients and pour over chicken. Then bake hour. Serves 8.

BARBECUE CHICKEN

Mrs. C.W. Bauguess, Jr.

1 chicken or 2 sm. pkgs. chicken parts
8 oz. carbonated beverage (any kind will do)
½ lb. bottle barbecue sauce
Salt and pepper to taste

Pour carbonated beverage in frying pan and let it get hot. Wash chicken and put it in pan with beverage. Turn chicken over when it changes color. Cook for about 5 minutes before pouring barbecue sauce in large frying pan. Add salt, pepper, and barbecue sauce; cover and let cook on low heat for about 30 to 35 minutes. Serves 4 to 6 people.

BEST FRIED CHICKEN

Mrs. Mae Sisk

Frying size chicken
¾ C. evaporated milk
Seasoned flour
Corn oil

Preheat oven 375°.

Salt chicken, cut up country style. Grease sides and bottom of baking dish with oil. Dip pieces into ¾ cup evaporated milk and then into seasoned flour. Place chicken in dish and pour remaining milk over chicken. Also pour 1 tablespoon of corn oil over chicken. Cover and bake1 hour.

MRS. E.L. PFOHL'S BRUNSWICK STEW

Verna Griggs

1-3 to 3½ lb. fat hen
1 pt. shelled butter beans
1 qt. chopped ripe peeled tomatoes
1 qt. fresh corn (about 1 doz. ears)
1 pt. okra (12 pods)
3 or 4 med. size potatoes, diced
2 med. size onions, sliced finely
Salt and pepper
2 or 3 oz. butter
Sugar to taste

Cut chicken up. Soak in salt water. Drain. Cook gently about 2 hours. Add onions, tomatoes, butter beans and okra. Add butter. Simmer slowly all day long. Add water as needed to make about 6 quarts. Before serving time add diced potatoes and corn. Stir mixture occasionally so that it won't stick. Squirrel or 1½ pound round steak may be added if desired. Serve hot with corn bread.
This recipe is from Old Salem cookbook given to me by Mrs. Howard Rondlhaler as a wedding gift. The book was printed in 1912.

CHICKEN SUPREME Debbie Brookshire Smith

4 pieces chicken (choice pieces)
1 sm. can Hunt's tomato sauce with onions
1 can Del Monte French style seasoned green beans
Salt and pepper
Pinch of sugar

Boil chicken until tender, let cool and debone. Mix all ingredients in saucepan or large frying pan and cook on top of stove on low heat, 35 to 40 minutes. Serve hot. Serves 4.

HAZEL'S CHICKEN PIE Mrs. J.P. Crews, Jr.

Cook and bone chicken, sprinkle in bottom of casserole
½ can cream of chicken soup
½ can celery soup
1 C. milk in soup
1 sm. can peas, drained
1 sm. can carrots, drained
1 C. cooked rice

MIX: ½ package Stove Top dressing mix with 1 cup broth. Put over chicken and vegetables. Bake at 350° for 35 minutes in a casserole dish.

MRS. BONNIE B. IDOL'S CHICKEN PIE Mrs. Thomas A. Beeson

1-2½ to 3 lb. chicken
1 stick margarine
Salt
½ tsp. black pepper
1 C. flour
3 tsp. baking powder
1 tsp. salt
1 C. milk
1 can cream of celery soup
1 can chicken broth (or stewed broth)

Preheat oven 425°.

Cook chicken until tender, do this in water to cover, adding a rib or two of celery, a few peppercorns, salt and some granulated chicken bouillon. Pull meat from the bones and shred with fingers. (Can use some of skin as the skin has more flavor than the chicken.) Put chicken in Pyrex baking dish about 13x7". Melt margarine and pour over chicken. Sift flour with baking powder and salt. Blend in milk until smooth. Spread flour mixture evenly over chicken. In a saucepan, blend soup and broth just as each comes from the can. Heat to boiling and pour over flour mixture. Bake in a 425° oven until lightly browned, approximately 1 hour.

SARAH LEE'S OLD FASHIONED CHICKEN PIE

Mildred Walker

1-2½ to 3 lb. fryer
3 T. flour
¼ C. water
Water to cover chicken
¼ lb. butter
Salt and pepper
2 unbaked 9" pie shells

Preheat oven 400°.

Boil chicken until tender. Remove from bone. Chop coarsely. Bring broth that chicken was cooked in to a boil. Thicken with the 3 tablespoons of flour and ¼ cup water. Add butter, salt and pepper. Place chicken in unbaked pie shell. Pour broth over chicken. Top with crust; brush with butter. Bake at 400° until crust is brown, approximately 35 minutes. Yield: 2-9" pies.

CORNBREAD DRESSING FOR TURKEY

Mrs. Jo Walker

1 onion, chopped
1 apple, peeled
1 carrot, chopped
1 C. chicken stock
½ stick margarine
1½ C. celery, chopped
1 can mushroom soup
½ pkg. prepared Pepperidge Farm dressing mix
1-9" cake cornbread, crumbled
Salt and pepper
Water

Boil onion, apple, carrot, and celery in chicken stock until tender. Add margarine. Add to dressing mix. Blend in mushroom soup and cornbread, crumbled. If more moisture is needed, add water. (½ pound sausage may be crumbled and cooked with onion mixture.) Will stuff a 10-pound turkey.

Praise so often can inspire someone to reach a little higher.

NOTES

PIES & PASTRIES

PIE CRUST

Kathleen Walker

4 C. flour
2 C. Crisco
1 tsp. sugar
1 tsp. salt
1 tsp. baking powder
1 egg, slightly beaten
½ C. water
1 tsp. vinegar

Add all ingredients to flour. Mix well and store covered in refrigerator. Use as needed. Will keep several days.

APPLE STREUSEL PIE

Jo Walker

FILLING:
⅔ C. brown sugar
½ C. flour
¾ tsp. ground cinnamon
Dash of salt
5 C. sliced, tart apples
¼ C. water

STREUSEL TOPPING:
½ C. sugar
½ C. flour
¼ tsp. salt
⅓ C. butter or margarine
1 C. shredded sharp cheese (optional)
1 unbaked pie shell (10")

Preheat oven 425°.

Combine sugar, flour and salt. Cut in butter, cheese and sprinkle over filling in unbaked pie shell. Bake 30 to 35 minutes. Serves 6 to 8.

CANTALOUPE PIE

Mrs. Carrie Walker

1 unbaked pie shell
2 T. flour
Ripe cantaloupe
2 C. sugar
Cinnamon
Butter

Preheat oven 400°.

Slice cantaloupe into unbaked 9" pie shell. Sprinkle 2 tablespoons of flour over fruit and add 2 cups of sugar. Sprinkle with cinnamon and dot with butter. Bake 15 minutes at 400° and then reduce heat to 350° for 30 to 45 minutes or until crust is brown. Even a cantaloupe that is not good to eat raw makes a good pie. Serves 6.

CHESS (CHESS TARTS)

Mrs. Richard Tally

½ stick margarine
2 C. brown sugar
3 eggs
1 tsp. vanilla

Preheat oven 375°.

Melt margarine. Add sugar, eggs and vanilla, and beat well. Pour in unbaked tart shells and bake 20 to 30 minutes. Can also be baked in 2 small pie crusts.

CHESS PIE Grace York

3 whole eggs, beaten
3 C. brown sugar (1 box)
3 T. flour
3 T. milk
¼ lb. melted butter
1 tsp. vanilla

Preheat oven 350 to 375°.

Mix together and pour into 2 unbaked pie shells. Bake in a 350 to 375° oven until filling seems rather firm.

MELBA WALKER BEESON'S CHOCOLATE PIE Lois Phillips Walker

1 C. sugar
3 T. cornstarch
1 C. condensed milk
1 C. dairy milk
3 egg yolks
3 T. cocoa
3 T. butter
1 tsp. vanilla
⅛ tsp. salt

Blend sugar, cornstarch, cocoa and salt. Beat egg yolk, add milk. Add to first mixture and cook until thickens. Remove from heat. Add butter and vanilla. Pour into two 9" baked pie shells. Cover with egg whites and 9 tablespoons of white sugar beaten stiff.

MRS. REYNOLDS CHOCOLATE PIE Mrs. Louise Brookshire

3 C. sugar
Pinch of salt
7 scant T. cocoa
4 eggs
1 tsp. vanilla flavoring
1 tall can milk
1 stick margarine, melted
2 C. coconut

Preheat oven 350°.

Mix sugar, salt and cocoa. Add eggs and mix well. Add vanilla, milk and margarine. Add coconut. Sprinkle with chopped pecans on top of pie. Bake 40 minutes at in three 9" store-bought shells. (Be sure cocoa is free of lumps.)

CHOCOLATE PIE

Mrs. Jenny Ray Morton

1 lg. can milk
2 eggs
1 C. sugar
1 tsp. vanilla
1 T. flour
5 tsp. butter (melt and add last)
1½ T. cocoa

Preheat oven 450°.

These ingredients may be mixed in a blender. Pour in a deep 9" unbaked pie shell. Preheat oven to 450° then reduce heat to 350° and bake until crust is brown. Serves 6.

FUDGE CREAM PIE

Mrs. Bonnie B. Idol

Baked 9" pastry shell
¼ C. sugar
⅓ C. water
2-1 oz. sqs. unsweetened chocolate
½ C. sugar
6 T. regular flour
½ tsp. salt
2 C. milk
2 eggs, slightly beaten
1 T. butter or margarine
1 tsp. vanilla
Sweetened whipped cream

Put ¼ cup sugar, water and chocolate in a medium saucepan; cook 3 to 4 minutes. Combine ½ cup sugar, flour and salt in a bowl. Gradually stir in milk. Add slowly to chocolate mixture; cook and stir over low heat until mixture comes to a boil; let simmer 4 to 5 minutes. Stir a little of this hot mixture into beaten eggs. Return to saucepan; cook and stir 2 minutes longer. Remove from heat; add butter and vanilla. Cool filling slightly, then pour into cooled pastry shell. Chill. Serve topped with sweetened whipped cream if desired. Use a 9" pie shell.

CHOCOLATE PIE

Mrs. Lena Fry

2 egg yolks, beaten
1 C. sugar
1 pt. milk
3 T. flour
3 T. butter
About 3 T. cocoa

Add sugar and flour and cocoa. Mix. Add milk, eggs and butter. Cook over medium heat until thick. Pour into baked pie crust. Beat egg whites for topping. Brown in oven.

CHOCOLATE FUDGE PIE

Jo Walker

1 stick butter or margarine
3 sqs. unsweetened baking chocolate
4 eggs, well beaten
3 T. white corn syrup
1½ C. sugar
¼ tsp. salt
¼ C. milk
1 tsp. vanilla extract
1 unbaked 10" pie shell

Preheat oven 350°.

Melt butter in top of double boiler. Add chocolate. Beat eggs well and add to other ingredients; add chocolate and butter. Mix well and pour into 10" crust. Bake 30 minutes until top is crusty and filling is set. Do not overbake. Serves 6 to 8. This is a very rich pie. It needs no meringue; ice cream or whipped cream may be added.

COCONUT CREAM PIE

Lorinda Burgess

3 eggs
1 can evaporated milk
1 C. regular milk
Sm. can Baker's coconut
1 C. sugar
2 heaping T. cornstarch
1 T. vanilla flavoring
1-9" pie shell (deep)

First bake deep pie shell according to package instructions. Separate eggs. Place 3 beaten egg yolks in pot. Add evaporated and regular sweet milk. Mix in coconut, sugar, and cornstarch. Cook until mixture thickens on medium-high burner, stirring frequently. When very thick, remove from heat, stir in vanilla flavoring and pour in pie shell. Use egg whites for top. Serves 6.

COCONUT PIE

Debbie Smith

2 C. milk
½ C. sugar
2 to 2½ T. flour
2 eggs
1 pkg. coconut

Mix sugar and flour, beat yolks and mix with small amount of milk. Pour milk over sugar/flour mixture, stirring well. Add egg yolks, cook until thick, stirring well. Pour into cooked pie shell and top with meringue.

COCONUT PIE

Mrs. Lena Fry

1 C. sugar
2 eggs
1 sm. can Angel flake coconut
½ C. buttermilk
1 tsp. vanilla
½ stick margarine

Preheat oven 350°.

Melt ½ stick margarine, add 1 cup sugar, ½ cup buttermilk. Beat in 2 whole eggs. Add vanilla and coconut. Pour in unbaked pie shell and bake for 35 to 40 minutes.

COCONUT PIE

Mrs. Paul O. Church

1 stick butter or margarine
¾ C. buttermilk
5 eggs
2 C. sugar
1 can coconut
1 tsp. vanilla

Preheat oven 350°.

Melt butter or margarine. Beat eggs with fork and then add sugar and stir. Add buttermilk and vanilla. Mix well. Add coconut. Pour into two 8" unbaked pie shells. Bake at 350° until done, 45 to 50 minutes.

EASY COCONUT PIE

Mrs. Daphne Schaffer

¾ stick butter, melted
1⅓ C. sugar
2 T. flour
3 eggs
1-13 oz. can evaporated milk
1-3½ oz. can coconut
1 T. vanilla extract
½ T. lemon extract

Preheat oven 350°.

Combine flour and sugar, add to melted butter. Add eggs, one at a time. Add milk and flavoring. Fold in coconut, pour into 2 unbaked pie shells or 1 greased and floured baking dish (9") and bake 30 to 40 minutes at 350°.

COCONUT BUTTERSCOTCH PIE

Mrs. Thomas A. Beeson

¼ C. sifted flour
1½ C. brown sugar
¼ tsp. salt
3 C. milk, scalded
3 egg yolks, slightly beaten
4 T. butter
1½ tsp. vanilla
1 C. Baker's coconut
1 baked 9" shell
6 T. sugar
3 egg whites, stiffly beaten
½ can coconut

Preheat oven 350°.

Combine flour, sugar and salt. Add milk gradually, place in double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler and cook 3 to 4 minutes longer. Remove from fire, add butter, vanilla and 1 cup coconut. Cool and pour into pie shell. Top with meringue made by folding sugar into egg whites. Sprinkle with coconut. Bake 12 to 15 minutes.

CREAM PUFFS

Mrs. Mae Sisk

1 C. all-purpose flour
¼ tsp. salt (if you use presifted self-rising flour, omit salt)
½ C. shortening
1 C. water
4 eggs

Preheat oven 400°.

Spoon flour (not sifted) into dry measuring cup, level off and pour onto waxed paper. Add salt to flour and stir to blend. Bring shortening and water to a boil. Add dry ingredients quickly. Beat constantly until it forms a ball (1 minute). Remove from heat and cool. Add eggs, one at a time, beating smooth after each egg. Drop by tablespoons onto greased baking sheet. Cool and fill with whip cream, custard, ice cream or fruit. Baking time is 40 to 45 minutes. Serves 1 dozen.

EGG CUSTARD PIE DELUXE

Mrs. Mae Sisk

2 eggs
¼ tsp. salt
½ tsp. vanilla
6 T. sugar
1½ C. whole milk
½ C. whipping cream or canned milk

Preheat oven 425°.

Beat eggs only until yolks and whites are blended. Add sugar, salt and flavoring. Add milk and cream slowly, stirring constantly. Line a pie pan with pastry. Rub a few drops of ice water over pastry to prevent soaking. Add filling and sprinkle with nutmeg. Bake at 425° for 15 minutes, then reduce to 325° and bake 15 to 20 minutes until an inserted knife comes out clean. Do not overbeat eggs or overbake pie.

FRUIT PIE

Mrs. Alfred Walker

1 C. sugar
1 C. flour (straight)
1 C. sweet milk
1 tsp. baking powder

Mix this all together. Put 1 stick of butter in pan and let it melt. Pour batter in butter. Heat can of pineapple or any kind of fruit. Put sugar in fruit. Pour this over the pie. Bake 25 minutes at 375°.

HAWAIIAN PIE

Ondra Lee Brookshire
Deborah Craddock

2 baked pie shells
6 T. plain flour
3 bananas
2 pkgs. Dream Whip
1 C. sugar
2-#2 cans crushed pineapple
½ C. nuts
1 C. flaked coconut

Mix sugar and flour, add pineapple and juice. Cook over medium heat, stirring until it comes to a boil and slightly thicken. Remove from heat and cool. Slice bananas into cooled shell and sprinkle with nuts. Pour pineapple mixture over bananas. Mix topping and add coconut and spread over pies. Keep refrigerated.

KENTUCKY HIGH DAY PIE

Mrs. Paul O. Church

2 eggs
1 C. sugar
½ C. butter, melted
1 tsp. vanilla
¼ C. cornstarch
1 C. chopped nuts
1-6 oz. pkg. chocolate chips (1 C.)

Preheat oven 350°.

In small mixing bowl, beat eggs; gradually add sugar, butter, vanilla. Blend in cornstarch. Stir in nuts and chocolate chips. Pour into unbaked pie shell. Bake at 350° for 45 to 50 minutes or until done. DO NOT OVERCOOK!

LEMON PIE

Minnie Shropshire

¼ C. flour
1 C. sugar
2 tsp. cornstarch
¼ C. cold water
3 egg yolks
1¾ C. cold water
Juice of ½ lemon

Mix flour, sugar, cornstarch and ¼ cup cold water well. Add egg yolks and 1¾ cups cold water. Cook until desired thickness in double boiler. Remove from heat. Add lemon juice. Cool. Pour in 9" baked pie shell and top with meringue.

QUICK LEMON PIE — Mrs. A.S. Beaman

2-9" pie crusts
1 sm. can frozen lemon juice
1 can Borden's condensed milk
1 lg. can Cool Whip

Bake and cool pie crust before adding filling. Mix all ingredients, then pour into cooled pie crust. Place in refrigerator until needed. Serves 6 persons.

LEMON PIE — Mrs. Linda Brown

1 can Eagle Brand milk
1 sm. can frozen lemonade concentrate
1 sm. carton Cool Whip
½ tsp. lemon juice
1 graham cracker crust

Blend milk, lemonade, Cool Whip and lemon juice; spoon into crust. Chill.

MILLIONAIRE PIE — Mozelle Day

1-#2½ can peach slices
1-15 oz. can crushed pineapple
½ C. lemon juice
1-8 oz. carton whipped topping
1 can sweetened condensed milk
2-9" graham cracker pie crusts

Drain peaches and chop, combine with drained pineapple and remaining ingredients. Turn into crumb crust and sprinkle with chopped pecans. Chill.

MILLION DOLLAR PIE — Trixie McKnight

1 can Eagle Brand milk
3 T. lemon juice
1 C. crushed pineapple
1 C. chopped pecans
9 oz. carton Cool Whip
2 graham cracker crusts

Blend milk, lemon juice, pineapple and pecans. Fold in Cool Whip. Pour into graham cracker crusts. Chill.

CHUNK STYLE PEANUT BUTTER PIE — Opal Bovender

1 C. corn syrup
½ tsp. vanilla
1 C. sugar
3 eggs, beaten
⅓ C. chunky peanut butter

Preheat oven 400°.

Blend all ingredients together. Pour into unbaked crust. Bake at 400° for 15 minutes, then reduce heat to 350° and bake 35 minutes longer.

PECAN PIE

Mozelle Day

1 C. pecan halves
3 eggs
1 T. melted butter
1 C. light corn syrup
½ tsp. vanilla
1 C. sugar
1 T. flour
1-9" unbaked pie shell

Preheat oven 350°.

Arrange pecan halves in bottom of 9" pie shell. In a bowl, beat eggs, add butter, corn syrup and vanilla. Stir until blended. Combine sugar, flour and blend with egg mixture. Pour over nuts in pie shell. Let stand until nuts rise to surface. Bake 45 minutes at 350°. Serves 6 or 8.

PINEAPPLE CHESS PIE

Vera W. Westmoreland

2 eggs
2 C. brown sugar
2 T. flour
2 T. butter
1 T. milk
1 tsp. vanilla
1 sm. can crushed pineapple

Preheat oven 325 to 350°.

Beat eggs, add sugar and flour, melted butter, milk, vanilla and pineapple. Mix well. Pour in 9" unbaked pie shell. Bake in moderate oven 35 to 40 minutes.

PINEAPPLE SURPRISE

Mrs. Ronald H. Walker

1-9 oz. pkg. Cool Whip
¾ C. nuts
1 can crushed pineapple, drained
1 can Eagle Brand milk
Juice of 1 lemon

Mix milk, lemon juice, nuts and pineapple together. Fold in Cool Whip. Put in 2 graham cracker shells. Put in refrigerator and keep it refrigerated. To make the pie have color, red cherries look pretty on top. Makes 2 pies!

EGG CUSTARD PIE

Vera W. Westmoreland

1 stick butter
1 T. flour
3 eggs
1 C. sugar
1 C. milk
Sprinkle nutmeg on top

Preheat oven 450°.

Beat eggs, add sweet milk, mix sugar and flour and add. Then add melted butter. Pour in 9" (or 2 smaller) unbaked pie shell and sprinkle with nutmeg. Bake at 450° for 10 minutes, then at 325° for 30 minutes.

PINTO BEAN PIE Sue Ibraham

2 C. drained, mashed pinto beans
1⅓ C. white sugar
1 C. brown sugar
½ tsp. salt
1 tsp. vanilla
½ stick butter
4 eggs, beaten
Pecans for topping (optional)

Preheat oven 400°.

Cream butter and sugars. Add beaten eggs, salt, and vanilla. Add beans and mix well. Pour into 2 unbaked pie shells. Bake 10 minutes at 400°, then reduce to 350° and bake 35 minutes longer. Serves 8. Tops may be decorated with pecan halves. Very surprising, people cannot guess this is a Pinto Bean pie.

OLD FASHIONED PUMPKIN PIE Grace York

3 C. pumpkin
1½ C. brown sugar
2 tsp. cinnamon
1½ tsp. ginger
¼ tsp. salt
3 eggs

In a large bowl, beat eggs until slightly frothy. Add pumpkin, sugar, spices, and salt. Mix thoroughly and pour into pie shells. Bake at 350° for 35 to 40 minutes or until done. Serve plain or with whipped cream.

PUMPKIN PIE Liola Phillips Walker

2 eggs, beaten light
1½ C. stewed pumpkin pulp, hot, strained
1½ C. milk
1 C. sugar
1 tsp. cinnamon
1 tsp. ginger
½ tsp. salt

Preheat oven 350°.

Mix sugar and spices with pumpkin. Add eggs and milk. Bake until done. Makes one 9" pie.

FRUIT PIE Mrs. L.J. McGee

1 C. sugar
1 C. milk
1 C. flour
1 stick butter
3 T. baking powder
1 qt. fruit
½ tsp. salt

Preheat oven 350°.

Melt butter in a deep baking dish. Makes batter with sugar, milk, flour and salt. Pour on melted butter, have fruit heated and pour on batter. Bake 30 minutes.

PUMPKIN PIE

Blissie Walker

1½ C. pumpkin
⅔ C. brown sugar
1 tsp. cornstarch
1 tsp. cinnamon
¼ tsp. ginger
½ tsp. salt
2 eggs, beaten
1 T. butter, melted
2 C. evaporated milk, undiluted
1-10" pie shell

Preheat oven 350°.

Blend all ingredients and pour into a deep 9 or 10" pie shell. Bake 10 minutes at 400°, then reduce heat to 350° and continue baking for 40 minutes or until firm when a silver knife is inserted.

SOUR CREAM BUTTERSCOTCH PIE

Jo Walker

1½ T. flour
1½ C. brown sugar, firmly packed
½ tsp. salt
1½ C. sour cream
3 eggs, separated
1½ tsp. vanilla extract
2 T. butter, melted
1-9" pie shell
6 T. granulated sugar

Preheat oven 450°.

Mix first 4 ingredients. Add to beaten egg yolks, vanilla and butter. Bake in a 9" pie shell at 450° for 10 minutes, then reduce heat to 350° and bake 30 minutes longer. Beat egg whites until stiff. Add 6 tablespoons of sugar. Pile on pie. Bake at 325° for 18 minutes. Serves 6 to 8.

SHONEY'S STRAWBERRY PIE

Dorothy Davis

1 C. water
¾ C. sugar
¼ tsp. salt
2 T. cornstarch
½ sm. box strawberry jello (3 oz.)
1 qt. strawberries
1 baked pie shell

Cook and stir water, sugar, salt and cornstarch until thick and clear. Remove from heat and add ½ small box of strawberry jello (3 ounce). Cool and pour over 1 quart of strawberries in pie shell. Add 2 or 3 drops of red food coloring if you desire. Refrigerate to cool and then cover with whip cream, etc. Serves 6.

HAZEL GENTRY'S STRAWBERRY PIE FILLING

Mrs. Willie Wiles

1½ pts. frozen strawberries, thawed and drained
2½ T. cornstarch
¾ C. sugar

Drain strawberries. Mix sugar and cornstarch. Blend into strawberry juice. Cook over medium heat, stirring constantly until clear and thick. Add strawberries and cook until thick again. Pour into baked pie shell that has been cooled. When ready to serve top with whipped cream. (This is made with frozen strawberries.)

SQUASH PIE

Grace York

7 sm. crookneck squash
1 C. sugar
3 med. eggs (2 lg.)
3 T. flour
½ C. evaporated milk
1 C. coconut
½ tsp. salt
1 tsp. vanilla flavoring

Preheat oven 425°.

Cook squash until soft. Drain and mash. Add all the rest of ingredients listed above. Mix thoroughly. Pour into 9" unbaked pie shell. Bake at 425° for 15 minutes, then reduce to 350° and bake until brown on top.

SWEET POTATO PIE

Mrs. Cathy Kirkland

1 C. sugar
1 T. vanilla
½ C. coconut
2 eggs, beaten
1-9" unbaked pie shell
½ tsp. salt
1½ C. cooked mashed sweet potatoes
1 lg. can milk

Preheat oven 425*.

Mix ingredients. Put in pie crust and bake at 425° for 15 minutes, then reduce heat to 350° and bake 35 minutes. Serves 6.

Each new day can be a door to joys we've never know before.

PATIO COOKING

BONNIES BAR-B-QUE

Mrs. Pat Hancock

½ C. vinegar
1 C. water
1 tsp. chili powder
1 tsp. black pepper
¼ tsp. garlic salt
1 tsp. salt
¼ tsp. Worcestershire sauce

SAUCE:
½ tsp. dry mustard
½ tsp. Tabasco sauce
½ tsp. onion salt
2 T. sugar
⅛ tsp. red pepper

Cook pork loin until it falls off the bone. Let sauce ingredients come to a boil, add ½ bottle catsup, simmer until thick. Pour over meat, then put in oven in deep pan or thick pot for a few minutes. Serve hot (3 or 4 pound roast). Serves 8 or 10 people.
This is my daughter's recipe and is very delicious.

BARBECUE CHICKEN

Nancy McGee

1 chicken
2 T. prepared mustard
1 T. sugar
2 tsp. salt
½ tsp. Tabasco sauce
½ C. catsup
½ C. oil
¼ C. vinegar

Wash chicken pieces and pat dry. Arrange pieces over hot charcoal grill. Brush chicken with barbecue sauce. Baste chicken often with barbecue sauce and turn when needed. This sauce is also good used on pork chops.

DOUBLE-DECKER BURGERS

Mrs. Gene Walker

1½ lb. ground chuck
1 onion, thinly sliced
1 tomato, thinly sliced
Celery salt
Pepper to taste
Pickle relish
Catsup
Mustard
SAUCE:
3 T. lemon juice
4 T. butter
Parsley flakes

Form 12 very thin hamburgers out of ground chuck. Add salt and pepper. Top 6 patties 1 slice onion, tomato, 1 teaspoon relish, catsup and mustard. Top with 6 other patties. Crimp edges. Broil over charcoal. Baste with lemon-butter sauce. Grated cheese may also be enclosed with onions and tomato slices. Serves 6.

INDOOR OR OUTDOOR HAMBURGERS Mrs. Louise Brookshire

1 lb. hamburger
2 slices bread
3 tsp. barbecue sauce
Salt and pepper to taste
½ pkg. hamburger seasoning

Break up bread and moisten with warm water. Add meat and barbecue sauce, seasoning, salt and pepper. Mix well and make into patties. Place on grill and cook slowly. Grease grill in some fashion to keep hamburgers from sticking. Makes 5 to 6 patties.

DELICIOUS ONIONS Mrs. Gene Walker

1 onion per serving
Salt
Pepper
Butter

Remove skin from large white onions. Remove core. Fill with butter, salt, pepper. Wrap in foil. Cook in closed grill 1½ hour. Open foil 10 minutes before serving and leave on smoking grill 10 minutes. These may be prepared along with baked potatoes. Bake for 1 hour at 400°.

EASY BAKED POTATOES Mrs. Gene Walker

½ pkg. Shake 'n Bake, regular seasoning
4 potatoes

Preheat oven 350°.

Cut potatoes into ⅛" pieces, leaving skins on. Shake in Shake 'n Bake. Bake at 350° for 30 minutes. These taste similar to potatoes served at a popular fried chicken restaurant.

PATIO SALAD Mrs. Jerry Bleckley

2-7 oz. cans tuna, drained and flaked
½ C. coarsely chopped celery
¼ C. chopped onion
2 tsp. milk
4 to 6 ripe med. tomatoes
½ C. Grape Nuts brand cereal
⅓ C. chili sauce
¼ C. mayonnaise
½ tsp. salt
¼ C. Grape Nuts brand cereal

Combine tuna, ½ cup cereal, celery, chili sauce, onion, mayonnaise, milk and salt. Chill. Turn tomatoes stem side down. Cut each one not quite through in 6 equal sections; spread apart. Spoon salad mixture into tomatoes. Sprinkle with remaining ¼ cup cereal. Serve on crisp salad greens. Makes about 3 cups salad mixture.

INA SPAINHOUR'S BARBECUE SAUCE

Mrs. Pat Hancock

1 T. butter or margarine
½ tsp. pepper
1 can tomato sauce
2½ T. Worcestershire sauce
½ C. vinegar
1 chopped onion
2½ tsp. sugar
1 tsp. mustard
1 tsp. paprika
2 T. Texas Pete

Simmer slowly until done.

STEAK SAUCE

Roger L. Walker

½ C. barbecue sauce
½ tsp. mustard
2 T. molasses
Touch Texas Pete hot sauce
3 tsp. mayonnaise
3 tsp. catsup
Sprinkle with garlic (salt)

Stir thoroughly. The apply to steaks on both sides. Stack and let stand before charcoaling. This is enough to marinate 3 of 4 steaks. Put sauce on steaks and short time before grilling on charcoal grill.

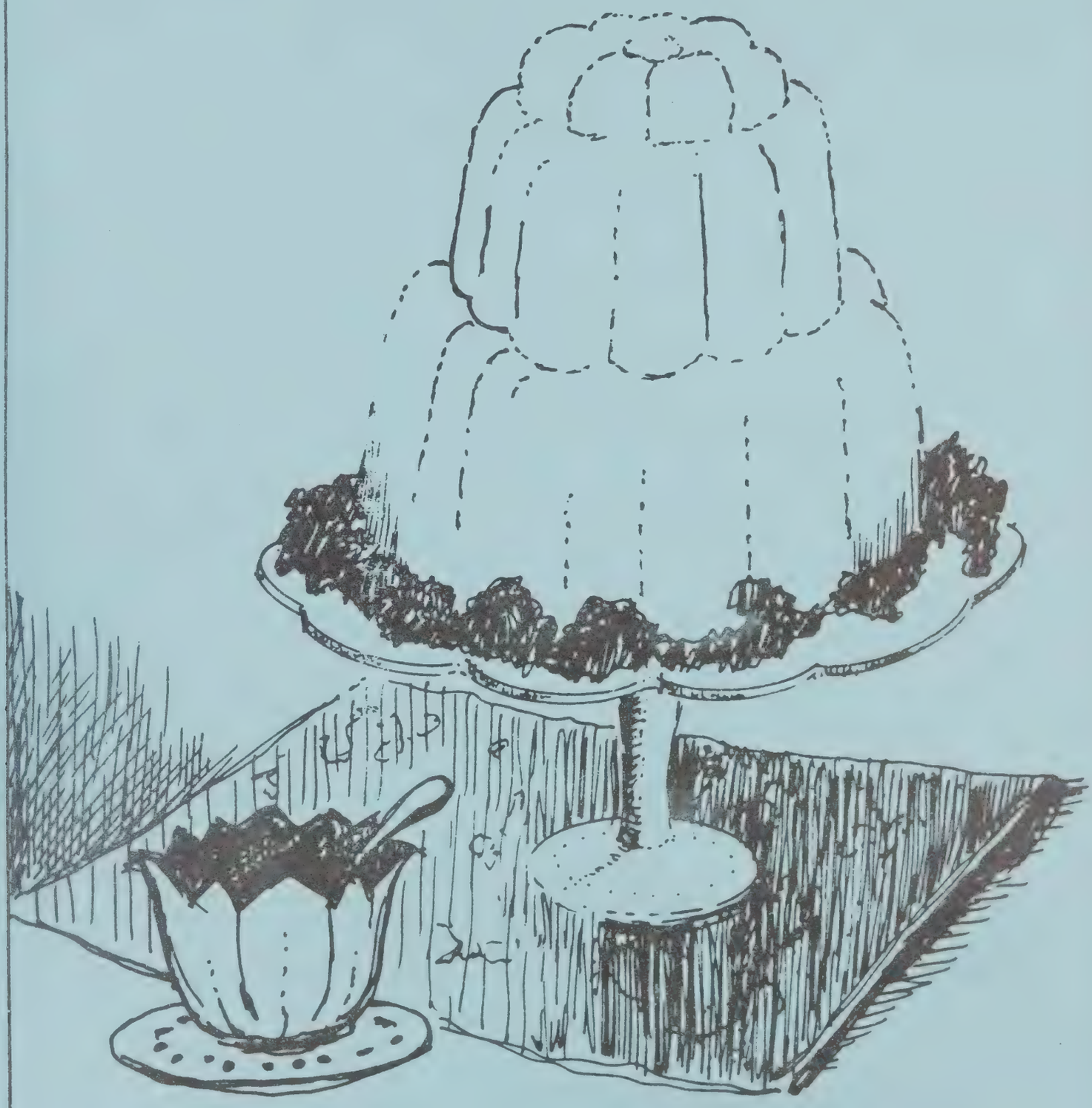
This is a remedy for poison ivy or weed poison. Sure cure:

Mrs. Louise Brookshire

1 oz. ether
1 oz. alcohol
1 oz. sugar of lead

Put these ingredients in a pint of warm water. Wash affected area thoroughly with felnaptha or old type octagon soap. Then apple solution with cotton ball. Cur three or four times a day.

NOTES



SALADS & DRESSINGS

APRICOT-NUT SALAD

Mrs. Ruby Houck

1 pkg. lemon jello
1 C. hot water
1 can peeled apricots, cut up and drained
1 pkg. cream cheese
1 C. pecans, cut up
1 sm. can crushed pineapple, not drained
2 T. mayonnaise

Prepare jello and water. Add other ingredients. Chill and serve.

APRICOT SALAD

Willie Ann Wiles

2 sm. or 1 lg. pkg. apricot jello
2 C. hot water
2 C. cold water
1 lg. can pineapple, drained
2 bananas, diced (optional)
1 pkg. Dream Whip (pkg. directions)
1-8 oz. pkg. cream cheese
TOPPING:
1 egg
¾ C. sugar
2 T. flour
1 stick margarine and pineapple juice

Mix and congeal first 5 ingredients.
TOPPING: Mix and cook until thick. Cool. Mix Dream Whip and cream cheese mixture. Pour on top of congealed mixture and top with coconut.

BLUEBERRY SALAD

Diane Sizemore

2-3 oz. pkgs. black raspberry jello
2¾ C. hot water
8 oz. blueberries, drained or fresh
1-8 oz. can crushed pineapple
TOPPING:
8 oz. pkg. cream cheese
½ C. sugar
½ pt. sour cream
½ tsp. vanilla

Mix black raspberry jello with water. Let chill until slightly congealed, then fold in blueberries and pineapple. Chill until firm. Put in mold before letting it get firm.
TOPPING: Cream these two together (cream cheese and sugar). Fold remainder ingredients into cream cheese mixture. Spread onto blueberry salad. Chill until ready to serve.

HEAVENLY HASH

Mrs. Judy Swaim

1 lg. box strawberry jello
1 sm. can fruit cocktail
2 med. bananas
1 sm. apple
2 C. sm. marshmallows
1 C. pecans, chopped
½ pt. cream

Fix jello according to directions on box, and pour into shallow pan or dish. Let jell and cut into small squares. Drain fruit cocktail, and mix with jello. Cut bananas and apple into small pieces; add to jello mixture. Add marshmallows and pecans. Whip cream and fold in. Serves 12 to 15.

BLUEBERRY SALAD Mrs. Pauline Southern

2-3 oz. pkgs. blackberry gelatin
2 C. boiling water
1-15 oz. can blueberries, drained
1-8¼ oz. can crushed pineapple, drained
1-8 oz. pkg. cream cheese
½ C. sugar
1 C. sour cream
½ tsp. vanilla flavoring
½ C. chopped pecans

Dissolve gelatin in the boiling water. Drain the blueberries and pineapple and measure the liquid and add enough water to make 1 cup and add to the gelatin mixture. Stir in the blueberries and pineapple. Pour in a 2-quart flat dish and refrigerate until firm. Blend the softened cream cheese, sugar, sour cream, and vanilla flavoring. Spread over the congealed salad. Sprinkle nuts on top. Serves 10 to 12.

CHERRY-GO-ROUND SALAD Mrs. D.T. Walker

1½ C. combined pineapple juice and water
1-6 oz. pkg. cherry gelatin
2-#2 cans cherry pie filling
1 C. pineapple tidbits, drained
½ C. miniature marshmallows
Cool Whip to garnish

Heat pineapple juice and water to boiling, add gelatin and stir to dissolve. Cool gelatin mixture until slightly thickened; beat until fluffy. Fold in remaining ingredients. Pour into a 2-quart mold; chill until firm. Unmold, garnish with whipped topping. Serves 12.

COLE SLAW Mrs. H.H. Cardwell

1 head cabbage, shredded
1 carrot, grated
1 sweet green pepper, chopped
1 tsp. salt
1 C. vinegar
¼ C. water
1½ C. sugar
1 tsp. dry mustard
1 tsp. celery seed

Mix salt with cabbage and let stand ½ hour. Squeeze out moisture, add carrots and pepper. Boil remaining ingredients 1 minute. Cool and pour over cabbage mixture. Put in refrigerator. Good 3 to 4 weeks. This slaw can be frozen.

TERESA M. EVANS CRANBERRY SALAD

Mrs. Edna Mitchell

1 lb. cranberries
2 oranges, peeled, quartered
2 apples, peeled, quartered
1 C. chopped pecans
1 can crushed pineapple, drained
2 C. sugar

In blender, mix all ingredients except sugar. After all ingredients are blended well, pour into a bowl and add your sugar. Now chill in refrigerator. Serves 12 to 15. If your cranberries are frozen there is no need to thaw.

CRANBERRY SAUCE SALAD

Mrs. Paul O. Church

1 pkg. cherry jello
1-7 oz. can cranberry sauce
½ C. orange juice
1 C. boiling water
1-8½ oz. can crushed pineapple
1 C. pecans

Dissolve jello with boiling water. Mash cranberry sauce with a fork. Drain crushed pineapple and add orange juice and pecans. Mix well and chill.

FRUIT COCKTAIL SALAD

Mozelle Day

1 lg. Cool Whip
2-15 oz. cans fruit cocktail
1 sm. carton cottage cheese
1-3 oz. pkg. wild strawberry jello

Drain fruit cocktail, mix with Cool Whip and cottage cheese. Pour dry jello over mixture. Keep well in refrigerator. Serves 8 or more.

GERMAN GREEN BEAN SALAD

Mrs. Trixie McKnight

1 qt. green beans
Juice of 1½ lemons
Salt and pepper
6 strips cooked and diced bacon
Lg. onion, chopped fine

Cook bacon, cook and drain beans, add raw onions, most of bacon drippings, salt, pepper and lemon juice. Mix and serve.

GREEN BEAN SALAD

Lorinda Burgess & Trixie McKnight

1 can green beans
1 can waxed beans
1 can red kidney beans
½ C. chopped green pepper
½ C. chopped onion or sliced
¾ C. sugar
⅔ C. vinegar
⅓ C. salad oil
1 tsp. black pepper
1 tsp. salt

Drain green beans, waxed beans, and kidney beans. Place all ingredients in bowl, cover, and refrigerate for 24 hours. Then drain ingredients and serve. Serves 9 or 10. You may use white or red onions.

HOLIDAY SALAD Ann Crews

1 pkg. lemon jello
1 pkg. orange-pineapple jello
1-16 oz. crushed pineapple, do not drain
⅔ C. sugar
1 pkg. cherry jello
1 jar cranberry orange relish
½ C. chopped pecans
2 C. boiling water, add sugar then other ingredients

Chill and serve. Can be served on lettuce leaf.

JELLO HASH Mrs. Patsy Freeman

1 carton of cottage cheese
1 carton whipped topping
1 box dry jello powder (any flavor)
2 cans drained fruit cocktail

Mix cottage cheese, topping and jello powder well by hand. Stir in drained fruit cocktail and it's ready to eat.

JELLO SALAD Nancy McGee

1 pkg. each lemon and lime jello
24 lg. marshmallows
3 C. boiling water
1-#2 can crushed pineapple
2-3 oz. pkgs. cream cheese
1 C. chopped pecans
2 T. vinegar

Pour water over jello and marshmallows until dissolved. Chill until partially set. Cram cheese, add vinegar, pineapple and nuts to cream cheese. Add to jello mixture.

KRAUT SALAD Mrs. D.T. Walker

1 lb. can kraut, drained
½ C. chopped onion
¼ C. chopped green pepper
½ C. vinegar
¼ C. oil
¼ C. sugar

Mix ingredients. Store in container overnight, so that flavors blend.

LIME SALAD

Anita Whittington

2 pkgs. lime gelatin
2 C. boiling water
1-3 oz. pkg. cream cheese
1 lg. can evaporated milk
1 lg. can crushed pineapple
1 C. chopped nuts

Add boiling water to lime gelatin. Cool. Mix cream cheese and milk in blender until smooth. Add to cooled gelatin. Stir in pineapple, drained well. Add nuts. Place in refrigerator until firm. Serves 8.

LIME SALAD

Mrs. H.H. Cardwell

1 pkg. lime jello
1-#2 can crushed pineapple
1-3 oz. pkg. cream cheese
1 C. marshmallows

Drain juice off pineapple. Bring to a boil. Add jello; dissolve. Mix all ingredients and chill. Serves 8.

LIME JELLO SALAD

Mrs. Brenda Councilman

2 sm. pkgs. lime jello
¾ C. boiling water
1 sm. can crushed pineapple
1 carton cottage cheese or 1 sm. cream cheese
½ C. mayonnaise
1 C. chopped pecans

Mix ¾ cup boiling water with the lime jello and set aside. Mix together the crushed pineapple, cottage cheese or cream cheese, mayonnaise and pecans, and add to the jello. Chill. Serves 10.

GLADYS MARSHALL'S MORAVIAN SLAW

Kathleen Walker

3 lbs. cabbage
2 bell peppers
1-4 oz. can pimento pepper
1 T. salt
1 T. mustard seed
2 C. water
2 C. sugar
2 C. vinegar

Chop cabbage and add chopped peppers (bell and pimentos), salt and mustard seed. Mix together water, vinegar and sugar. Pour over cabbage. Refrigerate. Will keep for several weeks.

ORANGE JELLO SALAD — Mrs. Polly Allen

1 pkg. orange jello
1 sm. pkg. cream cheese
1 sm. can pineapple
½ pt. whipping cream
⅓ C. grated carrots

Drain pineapple and add enough water to pineapple juice to make 1 cup. Heat and pour over jello and cream cheese. Beat until smooth. Let cool. Grate carrots, whip cream and fold with pineapple into jello. Chill until firm in a large pan.

LYNNE'S ORANGE SALAD — Ondra Lee Brookshire

2 pkgs. orange jello
2 C. hot water
1 lg. can crushed pineapple
1 can mandarin oranges, drained
Miniature marshmallows
½ pt. sour cream
4 T. mayonnaise
Sharp cheese

Mix all ingredients and let set before adding miniature marshmallows in a 9x13" pan. Mix together ½ pint of sour cream and 4 tablespoons of mayonnaise. Pour over salad. Top with grated sharp cheese. Serves 8 to 10.
Similar recipe by Rebecca Westmoreland using 1 tablespoon of sugar.

ORANGE SALAD — Mrs. Thomas A. Beeson

2-6 oz. pkgs. orange jello
2½ C. boiling water
2 pts. orange sherbet
1 C. orange juice
1-#2 can crushed pineapple, drained
2 cans mandarin oranges, drained

Dissolve jello in boiling water. Add sherbet and orange juice. Beat slowly with mixture until dissolved. Add pineapple and oranges. Pour in large bowl and let chill.
TOPPING: 1 small package of instant lemon pudding, mix as directions, only add 1 cup of milk, 1 envelope Dream Whip. Combine the two and put on top of jello.

ORANGE-PINEAPPLE SALAD — Mrs. Jo Walker

1-3 oz. pkg. orange pineapple gelatin
1 C. boiling water
1-#2 can crushed pineapple
1-3 oz. pkg. cream cheese
⅓ C. mayonnaise
1 med. carrots, grated
1 C. finely chopped celery
½ C. chopped nuts

Combine gelatin with 1 cup boiling water. Drain pineapple; measure juice; add water to make 1 cup; then add to gelatin. Chill to partially set. Soften cream cheese; add mayonnaise or salad dressing. Add to gelatin. Add other ingredients. Pour into mold and chill until firm. Serves 10 to 12.

ORANGE-PINEAPPLE SALAD

Louise Welborn

1-#2 can crushed pineapple
½ C. sugar
2-3 oz. pkgs. orange-pineapple jello
1-8 oz. pkg. cream cheese
1 C. ice water
1 C. celery, if desired
1 C. chopped pecans
1 tall can evaporated milk

In saucepan, combine undrained pineapple and sugar and bring to a boil. Remove from heat. Add gelatin and stir until dissolved. Blend in cream cheese and ice water. Let cool to room temperature. Add celery and pecans. Put in refrigerator until slightly syrupy. Whip evaporated milk, which has been chilled until ice crystals begin to form. Mix. Pour into a large flat pan. Chill until firm. Cut into squares.

PAULLINA CABBAGE SALAD

Mildred Walker

3 C. sugar
2 C. vinegar
1 C. water
2 med. heads cabbage, shredded
2 T. salt
1 bunch celery, cut fine
2 green peppers, chopped (or 1 each red and green)
1 tsp. celery seed
1 tsp. mustard seed

Boil sugar, vinegar and water together 3 minutes. Allow to cool. Shred cabbage, add 2 tablespoons of salt. Allow to stand. Squeeze out all excess water. Mix vegetables and seasoning. Pour on the cold liquid. Store in refrigerator in closed jars. It will keep at least 3 weeks. Makes 24 half-cup servings.

PEA SALAD

Frances Westmoreland

1 head lettuce
1 can green peas
1 cucumber, peeled and diced
1 rib celery
1 tomato, diced
½ green pepper, cut up
1 sm. onion
2 hard boiled eggs, diced
Salt, pepper and mayonnaise

Cut up ingredients and toss lightly. Season with salt, pepper and mayonnaise just before serving.

PINEAPPLE SALAD

Mrs. Karen C. Martin
Mrs. J.P. Crews, Jr.

2 C. hot water
1 lemon jello
1 lime jello
1 C. cottage cheese
1-12 oz. can pineapple
⅓ C. mayonnaise
½ C. black walnuts

Mix together and chill.
VARIATION: ⅔ cup canned milk and pecans instead of walnuts. Anita Whitting.

POTATO SALAD

Mildred Walker

4 C. potatoes, diced and cooked
3 eggs, boiled and chopped
½ C. sweet pickles, chopped
1 sm. green pepper, chopped
¼ C. celery, chopped
1 sm. onion, if desired
1 T. mustard
2 heaping T. mayonnaise
Salt and pepper to taste

Drain potatoes, add all other ingredients and mix lightly. It is better to make about 2 hours before serving.

POTATO SALAD

Vera W. Westmoreland

4 med. potatoes
2 hard boiled eggs
1 T. sugar
½ tsp. salt
1 tsp. onion powder
1 tsp. mustard (cream style)
½ tsp. celery seed
3 T. chopped olives
3 T. sweet salad pickles
¾ C. mayonnaise

Boil potatoes and remove peels; dice potatoes, add sugar, salt, onion powder, cream style mustard, celery seed, chopped olives, sweet type pickles, chopped or diced eggs, and mayonnaise. Mix well. Let stand at room temperature for 1 hour. Then refrigerate. Sprinkle with paprika.

REFRIGERATOR COLD SLAW

Mrs. Louise Brookshire

1 lg. head cabbage
2 med. onions
1 C. sugar
½ to ¾ C. Wesson oil or salad oil
1 C. vinegar
1 tsp. dry mustard or 1 T. hot dog mustard
1 tsp. salt
1 tsp. celery seed

Chop cabbage and onions coarsely. Blend other ingredients and pour over cabbage and onions. Keep refrigerated. Will keep for several weeks.

SCANDINAVIAN SALAD

Mrs. Ruby Houck

1 bunch celery, cut fine
2 med. onions, chopped
1 C. cider vinegar
½ C. salad oil
Salt to taste; pepper to taste
1 can French green beans, drained
1 sm. can pimento, chopped
1 green pepper, chopped
1 C. sugar
½ tsp paprika

Mix all together and store in refrigerator. This is better after it sets for 24 hours.

7-UP SALAD

Mrs. Wade Westmoreland

2-3 oz. pkgs. any flavor fruit gelatin
2 C. boiling water
2-7 oz. bottles 7-Up
1-#303 can crushed pineapple
3 bananas, diced
½ C. sugar
2 T. flour
1 egg
1 C. pineapple juice
1 T. butter or margarine
1-3 oz. pkg. cream cheese
1 env. whipped topping mix
Chopped pecans

Dissolve gelatin in boiling water. Allow to cool slightly and stir in 7-Up. Let chill until almost syrupy. Drain pineapple and reserve juice. Add pineapple and bananas to gelatin mixture. Turn into 9x13" pan. Chill until firm. For the topping, add water to pineapple juice to make 1 cup. In a saucepan blend sugar, flour, juice and egg. Cook over low heat, stirring until thickened. Cool. Add butter and cool. Whip softened cream cheese and add to sauce mixture. Spread over congealed salad. Top with whipped topping and sprinkle with nuts. Serves 8 to 10.

6-CUP SALAD

Mrs. Edna Mitchell

1 C. sour cream
1 sm. can crushed pineapple
1 can fruit cocktail
1 carton cottage cheese
1 pkg. miniature marshmallows
1 can coconut

Drain off liquid from pineapple and fruit cocktail. Mix all ingredients and chill in salad bowl. Serves 12.

24-HOUR SALAD

Mrs. Thomas A. Beeson

4 egg yolks
1 C. milk
3 T. sugar
1 lg. can pears, 2½ size
1 lg. can white cherries
1 lg. can pineapple, crushed
1 lb. miniature marshmallows
Juice of 1 lemon

Cook together and cool egg yolks, milk and sugar. Drain all fruit. Pour lemon juice over strained fruit, stir in cool custard and marshmallows. Add ½ pint whipping cream and ½ pint Cool Whip. Let stand 24 hours in refrigerator. Serve on lettuce leaf. Serves about 20.

STRAWBERRY AND BANANA SALAD Mrs. Brenda Councilman

2-3 oz. pkgs. strawberry gelatin
2 C. boiling water
1 or 2-10 oz. pkgs. each frozen strawberries
1-20 oz. can crushed pineapple
1 C. chopped pecans
2 or 3 firm bananas
Lemon juice
1-3 oz. pkg. cream cheese
1 C. sour cream

Dissolve gelatin in boiling water; add strawberries (no need to thaw), undrained pineapple and pecans. Slice bananas; dip in lemon juice to prevent discoloration; add to gelatin mixture. Pour half of mixture into a 9x12" pan; chill until firm. Leave remaining half of gelatin mixture at room temperature. For the middle layer, cream softened cream cheese with sour cream; spread over congealed layer. Return to refrigerator until white layer is firm. Pour on remaining gelatin mixture over white layer; chill until firm. To serve, cut into squares. Serves 15.

HAZEL GENTRY'S STRAWBERRY SALAD Mrs. Willie Wiles

2 pkgs. strawberry jello
1 lg. can crushed pineapple and juice
1 C. chopped nuts
2 C. boiling water
6 bananas, mashed
1-6 oz. pkgs. frozen strawberries, thawed

Pour ½ above mixture into pan and let congeal. Top with ½ pint of sour cream of cottage cheese. Follow with remainder of above mixture and let congeal. Cut into squares, serve on lettuce leaf.

STRAWBERRY NUT SALAD Mrs. Linda Brown

2 pkgs. strawberry jello
1 C. boiling water
2-10 oz. pkgs. frozen strawberries
1-#2 can crushed pineapple, drained
3 bananas, mashed
1 C. pecans, chopped
2 env. Dream Whip

Dissolve jello in boiling water. Fold in strawberries, which have been thawed, chopped pecans, bananas, crushed pineapple, which has been drained. Put ½ mixture (about 3 cups) in refrigerator about 1½ hours (leaving other half of mixture at room temperature). Then spread Dream Whip over congealed half, add remaining mixture. Refrigerate until ready to serve.

HAZEL GENTRY'S WALDORF SALAD

Mrs. Willie Wiles

2 C. diced apples
½ C. broken walnuts
¼ C. mayonnaise or salad dressing
½ C. whipping cream, whipped
1" julienne celery sticks
1 T. sugar
½ tsp. lemon juice
Dash of salt

Combine apples, celery and nuts. Blend mayonnaise, sugar, lemon juice and salt. Fold in whipping cream. Fold into apple mixture. Makes 6 servings.

BLENDER MAYONNAISE

Mrs. Jo Walker

1 egg
1 tsp. ground mustard
1 tsp. salt
Dash cayenne pepper
1¼ C. salad oil
3 T. lemon juice or white vinegar

Put egg, mustard, salt, pepper and ¼ cup oil into blender. Combine. With blender running add ½ cup oil slowly. Then add lemon juice. Blend thoroughly. Slowly add ½ cup of oil in a steady stream. Blend into thick. Yields: 1¾ cup.
Don't try to make mayonnaise during a thunderstorm, or if one threatens ingredients will not bind.

BLENDER MAYONNAISE

Mrs. Cathy Hancock Kirkland

1 egg
2 T. vinegar
½ tsp. dry mustard
1 C. salad oil (Wesson)
¾ tsp. salt
¼ tsp. paprika

Have all ingredients at room temperature. Put egg, 1 tablespoon vinegar, salt, dry mustard, paprika in blender, cover blender, blend on low speed. While running, slowly pour in ½ cup salad oil, when needed turn on high. Stop blender, push ingredients to blades if necessary. Add remaining 1 tablespoon of vinegar and slowly pour in remaining salad oil while blender is running on high. Makes 1 cup.

BLUE CHEESE SALAD DRESSING

Mrs. Jo Walker

1 container blue cheese
1 pkg. sour cream
¼ C. lemon juice
Celery salt
Onion salt
¼ C. catsup
1 T. sugar
2 C. mayonnaise

In a quart jar crumble blue cheese into lemon juice. Add seasonings, sour cream, catsup and mayonnaise. Yield: 3½ cups. This dressing keeps well for 1 to 2 weeks. It is delicious on tossed salad or chopped spinach leaves and onions.

FRENCH DRESSING Mrs. Jo Walker

3 T. salad oil
¾ tsp. salt
1 tsp. sugar
⅛ tsp. paprika
½ tsp. dry mustard
1 T. celery seed
1 C. tomato juice
¼ C. vinegar
¼ C. water
½ tsp. onion powder

Combine all ingredients in saucepan. Simmer 5 minutes. Allow to cool. Refrigerate. Yield: 1½ cup.
NOTE: ½ cup tomato catsup may be substituted for juice. Add ½ cup more water.

GREEN GODDESS SALAD DRESSING Mrs. Jo Walker

1 C. mayonnaise
½ C. sour cream
¼ tsp. garlic powder
2 coarsely cut green onions with tops
2 T. lemon juice
¼ C. chopped parsley
¼ tsp. black pepper
¼ C. coarsely chopped green pepper
Dash Worcestershire sauce

Place all ingredients in blender. Cover and blend 10 seconds on high speed or until pale green and smooth. Yield: 2 cups.

To spice up a day, just take a minute and put a dash of loving in it.

Life's fun when you go through each day in a happy-go-lucky way.

VEGETABLES

ASPARAGUS CASSEROLE

Mrs. Jenny Ray Morton

2-15 oz. cans asparagus, drain, save liquid
1 C. grated sharp cheese
3 or 4 hard boiled eggs
1 can cream of mushroom soup
Onion salt
½ stick butter
1 pkg. almonds (blanch) until browned while oven is heating
1 C. crushed saltine crackers
Celery salt

Preheat oven 350°.

Place about a dozen asparagus in a large casserole, a layer of sliced boiled eggs, cheese, cracker crumbs, almonds. Dot with butter, dash of celery salt and onion salt. Repeat the above layers in casserole. Mix 1 can of cream of mushroom soup with the asparagus liquid. Pour this mixture over the casserole. Bake for 35 minutes at 350°. Serves about 8.

BAKED BEANS

Lil Schlotfeldt

½ lb. bacon
Green pepper
1 onion
3 cans Luck's navy beans

Preheat oven 250°.

Cut up bacon, chop green pepper and onion. Fry in pan. Pour cans into baking dish. Add bacon, green pepper and onion. Add syrup made up of brown sugar, catsup and tomato sauce to taste. Bake 1½ to 2 hours at 250°.

WESTERN BAKED BEANS

Mrs. Vickie Henley

3 C. pinto beans
3 or 4 onions
½ C. brown sugar
4 slices bacon
1½ tsp. salt
1 tsp. chili powder
1 can condensed tomato soup

Preheat oven 300°.

Cool beans overnight, drain, cover with hot water, add salt and simmer 1 hour, pour off liquid and save. Put beans and whole onions in large casserole or Dutch oven, sprinkle brown sugar and chili powder over. Cover with tomato soup and liquid to cover beans. Put bacon on top. Bake for 5 hours at 300°. Add more liquid as needed to cover. (White beans may be used the same way.)

HARVARD BEETS

Nancy McGee

3 T. sugar
2 T. cornstarch
2 T. butter
3 T. vinegar
¾ C. beet liquid
2 C. sm. whole or cut beets

Mix sugar and cornstarch. Then add other ingredients. Cook over low heat until thickened. Stir often.

BROCCOLI CASSEROLE

Mrs. Dot Davis

2 pkgs. frozen chopped broccoli
1 can cream of mushroom soup
1 C. sharp cheese, grated
1 C. mayonnaise
2 eggs, well beaten
1 T. onion, grated
1 C. Pepperidge Farm dressing
Salt and pepper to taste

Preheat oven 350°.

Cook broccoli as directed on package (no salt), drain. Mix together mushroom soup, sharp cheese, mayonnaise, eggs and onion. Place broccoli in casserole dish. Pour mushroom soup mixture over broccoli. Sprinkle Pepperidge Farm dressing over and bake 30 minutes at 350°.

BROCCOLI CASSEROLE

Frances Westmoreland

1 pkg. broccoli
½ C. cream of mushroom soup
½ C. mayonnaise
½ C. cheese, grated
1 T. minced onion

Preheat oven 350°.

Cook and drain broccoli. Combine soup, mayonnaise, cheese and onion. Mix with broccoli. Top with cracker crumbs. Bake ½ hour at 350°.

BROCCOLI AND CORN BAKE

Anita Whittington

1-16 oz. can cream style corn
1-10 oz. pkg. frozen chopped broccoli, drained
1 egg, beaten
½ C. coarse cracker crumbs (12)
1 T. chopped onion
2 T. margarine, melted
½ tsp. salt
Dash or pepper

Preheat oven 350°.

Combine corn, broccoli, egg, cracker crumbs, onion, margarine and seasoning. Turn into 1-quart casserole dish. Sprinkle stuffing mix over top. Bake, uncovered, 35 minutes at 350°.

BROCCOLI AND RICE CASSEROLE

Mrs. Janie Bleckley Livengood

2 pkgs. frozen chopped broccoli
1 C. Minute rice
½ C. milk
1 can cream of chicken soup
½ C. chopped onions
1 jar Cheez Whiz

Preheat oven 400°.

Cook broccoli according to package directions. Combine rice, soup, milk and onions. Add broccoli to mixture. Spoon Cheez Whiz on top. Bake at for 20 minutes.

CAULIFLOWER CASSEROLE

Lorinda Burgess

1 pkg. frozen cauliflower
1 can green garden peas
1 can cream of mushroom soup
4 slices American cheese
Bread crumbs
Margarine

Preheat oven 350°.

Cook frozen cauliflower according to package instructions; then drain. Place cauliflower in bottom of an 8" Pyrex or casserole dish. Drain green peas, then pour peas over cauliflower. Pour cream of mushroom soup over peas and cauliflower. Spread cheese slices to cover ingredients. Top with layer of bread crumbs then dot with margarine. Place in a 350° oven and bake until casserole bubbles, about 15 minutes. Ready! Serves 4 to 5.

MRS. MARY FAY KAPP'S FRESH CORN PUDDING

Mrs. Louise Henley

6 eggs
2 C. milk
1 stick butter
½ C. sugar
Dash of nutmeg
Pinch of salt

Preheat oven 350°.

Six to eight ears or corn, depending on size of cut corn from ears, scraping to get all the milk. Break eggs into large bowl and beat until light and fluffy. Add milk and sugar to eggs and blend thoroughly. Add corn and nutmeg, salt and mix well. Cut butter into small pieces and mix through corn mixture. Turn into large baking dish and bake 45 minutes at 350°.

FRIED CORN

Mrs. Johnnie Carter

8 ears tender corn
¼ C. bacon drippings
½ C. water
½ C. cream
Salt and pepper

Cut corn off cob. Pour into heated bacon drippings. Add water and cream. Salt and pepper to taste.

MRS. SHIRLEY SHOUSE'S EGGPLANT CASSEROLE DELIGHT

Mrs. Pat Hancock

1-1½ lb. eggplant
1 C. water
2 egg yolks, beaten
½ C. dry bread crumbs
½ C. water
3 med. chopped onions
2 T. melted butter or margarine
1 tsp. salt
½ C. grated Parmesan cheese

Preheat oven 350°.

Pare egg plant and cut into small pieces. Boil eggplant and onion in 1 cup water until tender, stirring constantly, drain and mash, stir in butter, egg yolks, salt, bread crumbs and ½ cup water. Spoon mixture into a greased 1½-quart casserole dish. Bake at 350° for 20 minutes. Sprinkle Parmesan cheese on top and bake an additional 10 minutes. Yield: 6 servings.

GREEN BEAN CASSEROLE

Jo Anna Tally

2 cans French style green beans
1 can cream of mushroom soup
1 can onion rings

Preheat oven 350°.

Mix beans and soup. Sprinkle onions over top. Cover dish with foil. Bake at 350° for 30 minutes. Remove foil and let it brown for another 15 minutes.

COUNTRY GOULASH

Mrs. Johnnie Carter

2 T. butter
1 chopped onion
1 chopped green pepper
1 C. sliced okra (or more)
2 C. chopped fresh tomatoes (or canned)
2 tsp. vinegar
2 C. fresh lima beans
2 C. fresh corn or squash

Brown onion and pepper in butter. Add all other vegetables and let simmer 30 minutes or longer. Thicken if desired.

MRS. DONNA HENLEY HOPPING JOHN'S Mrs. Louise Henley
(LIMA BEANS)

⅓ C. chopped onion
Dash of pepper
1 pkg. frozen lima beans
1½ C. cooked rice
2 tsp. salt
2½ C. water
6 to 8 slices bacon
3 T. bacon drippings

Combine in saucepan and bring to a boil; add 1 package frozen lima beans. Bring again to a boil; cover and cook 5 minutes. Add 1½ cups cooked rice; cook 5 minutes more. Cover, remove from heat. Let stand 10 minutes. Fry 6 to 8 slices of bacon, diced. Add bacon and 3 tablespoons of bacon drippings to mixture.

FRENCH FRIED ONION RINGS Mrs. Jerry Bleckley

3 or 4 lg. Spanish or Bermuda onions
1 egg, beaten
1½ tsp. baking powder
1 C. all-purpose flour
1 tsp. lemon juice
Salad oil
2 to 3 C. buttermilk or ice water
1 tsp. salt
⅔ C. water
1 tsp. salad oil
¼ tsp. cayenne pepper

Peel onions and slice about 3/8" thick; separate into rings. Pour buttermilk into a shallow pan; add onion rings and allow to soak 30 minutes. Combine egg, salt, baking powder, water, flour, 1 teaspoon salad oil, lemon juice, and cayenne pepper; stir until smooth. Heat salad oil to 375°. Remove onion rings from buttermilk and dip into batter; fry in hot oil until golden brown. Drain on absorbent paper.

NEW POTATOES WITH CHEESE-PEA SAUCE Mrs. J.P. Crews

18 sm. new potatoes
¼ C. butter or margarine
¼ C. flour
3 C. milk
¼ lb. sharp Cheddar cheese, grated
1 tsp. salt or to taste
¼ tsp. freshly ground pepper
⅛ tsp. oregano
1 tsp. Worcestershire sauce
1-10 oz. pkg. frozen green peas, thawed

Peel or scrape potatoes and cook, covered, in boiling water with 1 teaspoon of salt, for 15 to 20 minutes or until tender. Meanwhile, prepare sauce of butter or margarine, flour, milk, and cheese and seasonings. Add peas and cook until hot; do not overcook. Pour sauce over hot drained potatoes. Makes six servings of three potatoes each.

SCALLOPED POTATOES Pat Schlotfeldt

2 qts. thin sliced potatoes
½ C. chopped green pepper and onion
1 can cream of mushroom soup
1 tsp. salt
1 C. milk

Preheat oven 425°.

Alternate layers of potatoes, green pepper and onion. Combine remaining ingredients in a bowl and pour over potatoes. Cover and bake at 425° for 45 minutes. Uncover, and bake for 30 minutes longer. Serves 6 to 8.
I find it good to grated some cheese and sprinkle over the top during the last 5 minutes of baking.

MRS. SHIRLEY SHOUSE'S SCALLOPED POTATOES Mrs. Pat Hancock

1 can Campbell's Cheddar cheese soup
Dash of pepper
1 onion, thinly sliced
½ can milk
4 C. thinly sliced potatoes
Paprika

Preheat oven 375°.

Blend soup, milk, pepper in buttered 1½-quart casserole. Arrange in alternate layers of potatoes, onions and sauce. Dot top with 1 tablespoon of butter; sprinkle with paprika. cover, and bake for 1 hour, uncover and bake 15 minutes more or until potatoes are done at 375°.

SQUASH Rachel Craddock

2 cans squash (3 pts.)
1 med. onion
1 tsp. salt
½ stick margarine
1 can mushroom soup or cream of chicken
1 sm. jar pimento
¼ lb. crackers, broken or crushed

Preheat oven 350°.

Boil onions and squash until onions are done. Drain. Add remaining ingredients. Bake 25 minutes at 350°.

SQUASH FRITTERS Ruby C. Gross

1 C. boiled mashed squash
2 T. butter, melted
½ C. milk
½ C. flour
½ tsp. baking powder
1 egg
1 tsp. sugar
Salt and pepper added

Mix all ingredients together. Fry until lightly browned on both sides with enough oil to coat pan. Cook in a heavy skillet.

AUNT FANNY'S BAKED SQUASH

Mrs. Jo Walker

3 lbs. summer squash
½ C. chopped onions
½ C. cracker meal or bread crumbs
2 eggs
1 stick butter or margarine
1 T. sugar
1 tsp. salt
½ tsp. black pepper (salt and pepper may be increased to suit personal taste)

Preheat oven 375°.

Wash and cut up squash. Boil until tender, drain thoroughly, then mash. Add all ingredients, except ½ of butter to squash. Melt remaining butter. Pour mixture in baking dish, then spread melted butter over top and sprinkle with cracker meal or bread crumbs. Bake 1 hour at 375°.
Aunt Fanny's Cabin, a restaurant outside Atlanta in Smyrna, Georgia, is outstanding for its real southern cooking. Lines form outside to partake of southern fried chicken, and delicious vegetables that are truly outstanding.

STUFFED SQUASH

Mrs. Jo Walker

3 med. patty pan squashes
2 onions, minced
½ tsp. thyme
½ tsp. sage
⅛ tsp. pepper
½ tsp. salt
1 tsp. sugar
¼ C. butter or margarine
2 celery stalks, minced
1 ripe tomato, peeled and diced
1½ C. soft, stale bread crumbs
1 C. shredded Cheddar cheese

Preheat oven 350°.

Wash squashes, cut in halves crosswise, and scoop out seeds. Cover with boiling water and simmer 5 minutes. Cook onions, and celery in butter 3 or 4 minutes. Add tomato. Heat well, stir in crumbs and cheese. Stuff squashes. Put squashes in shallow baking dish. Cover bottom of pan with boiling water. Bake at 350° for 20 to 30 minutes or until tender. Serves 6.
You may substitute 1 teaspoon of poultry seasoning for thyme and sage.

SCALLOPED CHEESE TOMATOES

Mrs. Pat Hancock

2 C. cooked tomatoes
2 T. butter or margarine
Salt and pepper
2 T. sugar
¼ C. grated cheese
1 C. soft bread crumbs
Buttered bread or cracker crumbs

Preheat oven 375°.

Fill a well oiled medium size casserole dish with alternate layers of well seasoned cooked tomatoes and bread crumbs. Dot each layer with butter or margarine. Cover with bread or cracker crumbs. Sprinkle with cheese. Bake 35 minutes. Serves 6.

MIXED VEGETABLE CASSEROLE

Mrs. Michael Crews

3 pkgs. frozen mixed vegetables
½ tsp. salt
½ tsp. garlic salt
2 T. butter
SAUCE:
½ C. butter
⅓ C. flour
1 C. water
1 C. sour cream
¼ C. Parmesan cheese
Pinch of nutmeg and thyme
2 T. sherry wine

Preheat oven 350°.

Cook frozen mixed vegetables according to package directions, and drain. Put mixed vegetables in a casserole dish and add the salt, garlic salt, and butter. Make the sauce and add to the vegetables. Cover with brown buttered bread crumbs or croutons. Bake for 30 minutes at 350°. Serves 8.

HOMEMADE VEGETABLE SOUP

Mrs. Edna Mitchell

Soup bone (little meat on it)
Sm. piece of suet
2 T. Worcestershire sauce
½ C. catsup
3 med. carrots
3 med. celery pieces
2 med. onions
4 med. potatoes
1 can tomatoes
Leftover vegetables

Put soup bone and suet in soup pot in 2 quarts of water on high burner. Add salt and pepper, Worcestershire and catsup. While this is coming to a boil, prepare and add the onions, carrots, and celery. After all this is boiling well, cover and reduce to medium or low heat. After about 2 hours, remove suet and bone. Remove meat from bone and put meat into the soup. Add potatoes, tomatoes and leftover vegetables. Add water as needed. When potatoes are done, soup is ready. Serves 6 to 8.

YAMS

Mrs. Thomas A. Beeson

3 C. mashed potatoes
1 C. white sugar
½ tsp. salt
⅓ stick margarine
½ C. milk
1 tsp. butter flavoring
1 tsp. sherry flavoring or vanilla flavoring
2 beaten eggs
TOPPING:
1 C. brown sugar
⅓ C. flour
⅓ stick margarine
1 C. finely chopped nuts

Preheat oven 350°.

Pour potatoes mixture in baking dish and sprinkle topping over mixture and bake 35 minutes at 350°.

MRS. JEWEL HENLEY CANDIED YAMS

Mrs. Louise Henley

6 yams, cooked
1 tsp. cinnamon
½ C. brown sugar
4 T. butter
1 C. water

Preheat oven 350°.

Slice yams and arrange in a shallow casserole. Sprinkle with sugar and cinnamon. Dot with butter and pour water over all. Cover and bake for 30 minutes at 350°. Remove cover and bake 15 minutes.

SQUASH SOUFFLÉ

Mrs. James L. McGee

2 lbs. yellow squash, sliced
1 med. onion, sliced
1 tsp. salt
½ tsp. sugar
3 T. butter
3 T. flour
2 eggs, slightly beaten
1 C. milk
½ lb. sharp Cheddar cheese, grated
Seasoning salt
Buttered bread crumbs

Preheat oven 350°.

Combine squash, onion, salt and sugar. Simmer with small amount of water for 20 minutes. Drain well. Mash with potato masher. Add eggs, melted butter, flour, milk, and cheese. Add seasoning salt to taste. Bake in a buttered 1½-quart casserole for 30 minutes. Top with crumbs and bake 10 minutes more. This can be stored in the refrigerator for 2 to 3 days unbaked and it freezes well.

Beauty you can feel is just as real as beauty you can see.

NOTES

HOUSEHOLD HINTS

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I. THE KITCHEN

GENERAL

Salt

1. *If stew is too salty, add raw cut potatoes and discard once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar. Or, simply add sugar.*

2. *If soup or stew is too sweet, add salt. For a main dish or vegetable, add a teaspoon of cider vinegar.*

Gravy

3. *For pale gravy, color with a few drops of Kitchen Bouquet. Or to avoid the problem in the first place, brown the flour well before adding the liquid. This also helps prevent lumpy gravy.*

4. *To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake, and in a few minutes you will have a smooth paste for gravy.*

5. *To remedy greasy gravy, add a small amount of baking soda.*

6. *For quick thickener for gravies, add some instant potatoes to your gravy and it will thicken beautifully.*

Vegetables

7. *If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in towel and refrigerate for an hour or so.*

8. *Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.*

9. *Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.*

10. *If vegetables are overdone, put the pot in a pan of cold water. Let it stand from 15 minutes to ½ hour without scraping pan.*

11. *By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it, moisture will be absorbed and your vegetables will stay fresher longer.*

12. *Store leftover corn, peas, green beans, carrots, celery, potatoes and onions in a container in the freezer. Add to other ingredients when making stew.*

13. *To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets, and corn.*

14. *Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.*

Eggs

15. *If you shake the egg and you hear a rattle, you can be sure it's stale. A really fresh egg will sink and a stale one will float.*

16. *If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.*

17. *The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about a half an hour before using it.*

18. *To make light and fluffy scrambled eggs, add a little water while beating the eggs.*

19. *Add vinegar to the water while boiling eggs. Vinegar helps to seal the egg, since it acts on the calcium in the shell.*

20. *STORING EGGS: 1. Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days. 2. Cover them with oil on the top in a sealed container in the refrigerator. 3. For long term storage: If there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes one at a time for daily use. If you use eggs in twos or threes, freeze them that way in a plastic sack.*

21. *To make quick-diced eggs, take your potato masher and go to work on a boiled egg.*

22. *If you wrap each egg in aluminum foil before boiling it, the shell won't crack when it's boiling.*

23. *To make those eggs go further when making scrambled eggs for a crowd, add a pinch of baking powder and 2 teaspoons of water per egg.*

24. *A great trick for peeling eggs the easy way. When they are finished boiling, turn off the heat and just let them sit in the pan with the lid on for about 5 minutes. Steam will build up under the shell and they will just fall away.*

25. *Or, quickly rinse hot hard-boiled eggs in cold water, and the shells will be easier to remove.*

26. *When you have saved a lot of egg yolks from previous recipes, use them in place of whole eggs for baking or thickening. Just add 2 yolks for every whole egg.*
27. *Fresh or hard-boiled? Spin the egg. If it wobbles, it is raw - if it spins easily, it's hard boiled.*
28. *Add a few drops of vinegar to the water when poaching an egg to keep it from running all over the pan.*
29. *Add 1 tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.*
30. *Try adding eggshells to coffee after it has perked, for a better flavor.*
31. *Fresh eggs are rough and chalky in appearance. Old eggs are smooth and shiny.*
32. *Pierce the end of an egg with a pin, and it will not break when placed in boiling water.*
33. *Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).*
34. *A small funnel is handy for separating egg whites from yolks. Open the egg over the funnel and the white will run through and the yolk will remain.*
35. *For baking, it's best to use medium to large eggs. Extra large may cause cakes to fall when cooled.*
36. *Brown and white shells are the same quality.*
37. *Egg whites can be kept up to 1 year. Add them to a plastic container as you "collect them" for use in meringues, angel food cake . . 1 cup equals 7 or 8 egg whites. You can also refreeze defrosted egg whites.*
38. *For fluffier omelets, add a pinch of cornstarch before beating.*

Potatoes
39. *Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.*
40. *To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.*
41. *When making potato pancakes, add a little sour cream to keep potatoes from discoloring.*
42. *Save some of the water in which the potatoes were boiled - add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.*
43. *Use a couple of tablespoons of cream cheese in place of butter for your potatoes; try using sour cream instead of milk when mashing.*

Onions
44. *To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.*
45. *For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunchtime.*
46. *Peel and quarter onions. Place 1 layer deep in a pan and freeze. Quickly pack in bags or containers while frozen. Use as needed, chopping onions while frozen, with a sharp knife.*

Tomatoes
47. *Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.*
48. *Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen. So find a warm spot near the stove or dishwasher where they can get a little heat.*
49. *Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.*
50. *To improve the flavor of inexpensive tomato juice, pour a 46-ounce can of it into a refrigerator jar and add 1 chopped green onion and a cut-up stalk of celery.*

A quick way to whip cream
51. *A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream stiffen much more quickly.*

Cream that will not whip
52. *Chill cream, bowl and beater well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg. Chill and then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (¼ teaspoon per cup of cream). To eliminate a lot of mess when whipping cream with an electric beater, try this: Cut 2 holes in the middle of a piece of waxed paper, then slip the stems of the beaters through the*

holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip away.

Rock-hard brown sugar
53. *Add a slice of soft bread to the package of brown sugar, close the bag tightly, and in a few hours the sugar will be soft again. If you need it in a hurry, simply grate the amount called for with a hand grater. Or, put brown sugar and a cup of water (do not add to the sugar, set it alongside of it) in a covered pan. Place in the oven (low heat) for a while. Or, buy liquid brown sugar.*

Thawing frozen meat
54. *Seal the meat in a plastic bag and place in a bowl of very warm water. Or, put in a bag and let cold water run over it for an hour or so.*

Caked or clogged salt
55. *Tightly wrap a piece of aluminum foil around the salt shaker. This will keep the dampness out of the salt. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.*

Soggy potato chips, cereal and crackers
56. *If potato chips lose their freshness, place under the broiler for a few moments. Care must be taken not to brown them. You can crisp soggy cereal and crackers by putting them on a cookie sheet and heating for a few minutes in the oven.*

Pancake syrup
57. *To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Or, fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.*

Easy topping
58. *A good topping for gingerbread, coffeecake, etc., can easily be made by freezing the syrup from canned fruit and adding 1 tablespoon of butter and 1 tablespoon of lemon juice to 2 cups of syrup. Heat until bubbly, and thicken with 2 tablespoons of flour.*

Tasty cheese sandwiches
59. *Toast cheese sandwiches in a frying pan lightly greased with bacon fat for a delightful new flavor.*

No spattering or sticking
60. *To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.*
61. *Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.*
62. *Boil vinegar in a brand new frying pan to keep things from sticking to it.*

Hurry-up hamburgers
63. *Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and the holes will disappear when done.*

Shrinkless links
64. *Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.*

Frozen bread
65. *Put frozen bread loaves in a clean brown paper bag and place for 5 minutes in a 325° oven to thaw completely.*

Removing the corn silk
66. *Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.*

Nuts
67. *To quickly crack a large amount of nuts, put in a bag and gently hammer until they are cracked open. Then remove nutmeats with a pick.*
68. *If nuts are stale, place them in the oven at 250° F. and leave them there for 5 or 10 minutes. The heat will revive them.*

Preventing boil-overs
69. *Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.*

Softening butter
70. *Soften butter quickly by grating it. Or heat a small pan and place it upside-down over the butter dish for several minutes. Or place in the microwave for a few seconds.*

Measuring sticky liquids
71. *Before measuring honey or syrup, oil the cup with cooking oil and rinse in hot water.*

Scalded milk
72. *Add a bit of sugar (without stirring) to milk to prevent it from scorching.*
73. *Rinse the pan with cold water before scalding milk, and it will be much easier to clean.*

Tenderizing meat
74. *Boiled meat: Add a tablespoon of vinegar to the cooking water.*
75. *Tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.*
76. *Steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.*
77. *Chicken: To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.*

Instant white sauce
78. *Blend together 1 cup soft butter and 1 cup flour. Spread in an ice cube tray, chill well, cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce, drop 1 cube into 1 cup of milk and heat slowly, stirring as it thickens.*

Unpleasant cooking odors
79. *While cooking vegetables that give off unpleasant odors, simmer a small pan of vinegar on top of the stove. Or, add vinegar to the cooking water. To remove the odor of fish from cooking and serving implements, rinse in vinegar water.*

Don't lose those vitamins
80. *Put vegetables in water after the water boils - not before - to be sure to preserve all the vegetables' vitamins.*

Clean and deodorize your cutting board
81. *Bleach it clean with lemon juice. Take away strong odors like onion with baking soda. Just rub it in.*

Keep the color in beets
82. *If you find that your beets tend to lose color when you boil them, add a little lemon juice.*

No-smell cabbage
83. *Two things to do to keep cabbage smell from filling the kitchen: don't overcook it (keep it crisp) and put half a lemon in the water when you boil it.*

A great energy saver
84. *When you're near the end of the baking time, turn the oven off and keep the door closed. The heat will stay the same long enough to finish baking your cake or pie and you'll save all that energy.*

Grating cheese
85. *Chill the cheese before grating and it will take much less time.*

Special looking pies
86. *Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!*

Removing ham rind
87. *Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.*

Sluggish catsup
88. *Push a drinking straw to the bottom of the bottle and remove. This admits enough air to start the catsup flowing.*

Unmolding gelatin
89. *Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.*

Leftover squash
90. *Squash that is left over can be improved by adding some maple syrup before re-heated.*

No-spill cupcakes
91. *An ice cream scoop can be used to fill cupcake papers without spilling.*

Slicing cake or torte
92. *Use dental floss to slice evenly and cleanly through a cake or torte - simply stretch a length of the floss taut and press down through the cake.*

Ice cream
93. *Buy bulk quantities of ice cream and pack in small margarine containers. These provide individual servings.*

Canning peaches
94. *Don't bother to remove skins when can-*

ning or freezing peaches. They will taste better and be more nutritious with the skin on.

Angel food cookies
95. *Stale angel food cake can be cut into ½" slices and shaped with cookie cutters to make delicious "cookies". Just toast in the oven for a few minutes.*

How to chop garlic
96. *Chop in a small amount of salt to prevent pieces from sticking to the knife or chopped board. Then pulverize with the tip of the knife.*

Excess fat on soups or stews
97. *Remove fat from stews or soups by refrigerating and eliminating fat as it rises and hardens on the surface. Or add lettuce leaves to the pot - the fat will cling to them. Discard lettuce before serving.*

Broiled meat drippings
98. *Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.*

Fake sour cream
99. *To cut down on calories, run cottage cheese through the blender. It can be flavored with chives, extracts, etc., and used in place of mayonnaise.*

Browned butter
100. *Browning brings out the flavor of the butter, so only half as much is needed for seasoning vegetables if it is browned before it is added.*

Cooking dried beans
101. *When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.*

Tasty carrots
102. *Adding sugar and horseradish to cooked carrots improves their flavor.*

Carrot marinade
103. *Marinate carrot sticks in dill pickle juice.*

Clean cukes
104. *A ball of nylon net cleans and smooths cucumbers when making pickles.*

Fresh garlic
105. *Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.*

Leftover waffles
106. *Freeze waffles that are left; they can be reheated in the toaster.*

Fluffy rice
107. *Rice will be fluffier and whiter if you add 1 teaspoon of lemon juice to each quart of water.*

Nutritious rice
108. *Cook rice in liquid saved from cooking vegetables to add flavor and nutrition. A nutty taste can be achieved by adding wheat germ to the rice.*

Perfect noodles
109. *When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling and the chore of stirring. Noodles won't stick to the pan with this method.*

Easy croutons
110. *Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sauteing in garlic butter.*

Baked fish
111. *To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.*

Non-sticking bacon
112. *Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.*

Tasty hot dogs
113. *Boil hot dogs in sweet pickle juice and a little water for a different taste.*

Golden-brown chicken
114. *For golden-brown fried chicken, roll it in powdered milk instead of flour.*

Doubler boiler hint
115. *Toss a few marbles in the bottom of a*

double boiler. When the water boils down, the noise will let you know!

Flour puff

116. *Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.*

Jar labels

117. *Attach canning labels to the lids instead of the sides of jelly jars, to prevent the chore of removing the labels when the contents are gone.*

Different meatballs

118. *Try using crushed cornflakes or corn bread instead of bread crumbs in a meatball recipe. Or use onion-flavored potato chips.*

* * * * * *

CLEAN-UP TIPS

Appliances

119. *To rid yellowing from white appliances try this: Mix together: ½ cup bleach, ¼ cup baking soda and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.*

120. *Instead of using commercial waxes, shine with rubbing alcohol.*

121. *For quick clean-ups, rub with equal parts of water and household ammonia.*

122. *Or, try club soda. It cleans and polishes at the same time.*

Blender

123. *Fill part way with hot water and add a drop of detergent. Cover and turn it on for a few seconds. Rinse and drain dry.*

Breadboards

124. *To rid cutting board of onion, garlic or fish smell, cut a lime or lemon in 2 and rub the surface with the cut side of the fruit.*

125. *Or, make a paste of baking soda and water and apply generously. Rinse.*

Copper pots

126. *Fill a spray bottle with vinegar and add 3 tablespoons of salt. Spray solution liberally on copper pot. Let set for a while, then simply rub clean.*

127. *Dip lemon halves in salt and rub.*

128. *Or, rub with Worcestershire sauce or catsup. The tarnish will disappear.*

129. *Clean with toothpaste and rinse.*

Burnt and scorched pans

130. *Sprinkle burnt pans liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.*

131. *Stubborn stains on non-stick cookware can be removed by boiling 2 tablespoons of baking soda, ½ cup vinegar and 1 cup water for 10 minutes. Re-season pan with salad oil.*

Cast-iron skillets

132. *Clean the outside of the pan with commercial oven cleaner. Let set for 2 hours and the accumulated black stains can be removed with vinegar and water.*

Can opener

133. *Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.*

Enamelware or casserole dishes

134. *Fill a dish that contains stuck food bits with boiling water and 2 tablespoons of baking soda. Let it stand and wash out.*

Dishes

135. *Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwater. The vinegar will cut the grease and leave your dishes sparkling clean.*

136. *Before washing fine china and crystal, place a towel on the bottom of the sink to act as a cushion.*

137. *To remove coffee or tea stains and cigarette burns from fine china, rub with a damp cloth dipped in baking soda.*

Dishwasher

138. *Run a cup of white vinegar through the entire cycle in an empty dishwasher to remove all soap film.*

Clogged drains

139. *When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.*

140. *Coffee grounds are a no-no. They do a*

nice job of clogging, especially if they get mixed with grease.

Garbage disposal

141. *Grind a half lemon or orange rind in the disposal to remove any unpleasant odor.*

Glassware

142. *Never put a delicate glass in hot water bottom side first; it will crack from sudden expansion. The most delicate glassware will be safe if it is slipped in edgewise.*

143. *Vinegar is a must when washing crystal. Rinse in 1 part vinegar to 3 parts warm water. Air dry.*

144. *When one glass is tucked inside another, do not force them apart. Fill the top glass with cold water and dip the lower one in hot water. They will come apart without breaking.*

Grater

145. *For a fast and simple clean-up, rub salad oil on the grater before using.*

146. *Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.*

Meat grinder

147. *Before washing, run a piece of bread through it.*

Oven

148. *Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.*

149. *Sprinkle bottom of oven with automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.*

150. *A quick way to clean oven parts is to place a bath towel in the bathtub and pile all removable parts from the oven onto it. Draw enough hot water to just cover the parts and sprinkle a cup of dishwasher soap over it. While you are cleaning the inside of the oven, the rest will be cleaning itself.*

151. *An inexpensive oven cleaner: Set oven on warm for about 20 minutes, then turn off. Place a small dish of full strength ammonia on the top shelf. Put a large pan of boiling water on the bottom shelf and let it set overnight. In the morning, open oven and let it air a while before washing off with soap and water. Even the hard baked-on grease will wash off easily.*

Plastic cups, dishes and containers

152. *Coffee or tea stains can be scoured with baking soda.*

153. *Or, fill the stained cup with hot water and drop in a few denture cleanser tablets. Let soak for 1 hour.*

154. *To rid foul odors from plastic containers, place crumpled-up newspaper (black and white only) into the container. Cover tightly and leave overnight.*

Refrigerator

155. *To help eliminate odors fill a small bowl with charcoal (the kind used for potted plants) and place it on a shelf in the refrigerator. It absorbs odors rapidly.*

156. *An open box of baking soda will absorb food odors for at least a month or two.*

157. *A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.*

158. *To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.*

159. *Use a glycerine-soaked cloth to wipe sides and shelves. Future spills wipe up easily. And after the freezer has been defrosted, coat the inside coils with glycerine. The next time you defrost, the ice will loosen quickly and drop off in sheets.*

160. *Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.*

Sinks

161. *For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for ½ hour or so.*

162. *Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleanser.*

163. *Use a cloth dampened with rubbing alcohol to remove water spots from stainless steel.*

164. *Spots on stainless steel can also be removed with white vinegar.*

165. *Club soda will shine up stainless steel sinks in a jiffy.*

Sponges

166. *Wash in your dishwasher or soak overnight in salt water or baking soda added to water.*

Teakettle
167. *To remove lime deposits, fill with equal parts of vinegar and water. Bring to a boil and allow to stand overnight.*

Thermos bottle
168. *Fill the bottle with warm water, add 1 teaspoon of baking soda and allow to soak.*

Tin pie pans
169. *Remove rust by dipping a raw potato in cleaning powder and scouring.*

Fingerprints off the kitchen door and walls
170. *Take away fingerprints and grime with a solution of half water and half ammonia. Put in a spray bottle from one of these expensive cleaning products, you'll never have to buy them again.*

Formica tops
171. *Polish them to a sparkle with club soda.*

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KEEPING FOODS FRESH AND FOOD STORAGE

Celery and lettuce
172. *Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.*

Onions
173. *Wrap individually in foil to keep them from becoming soft or sprouting.*
174. *Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.*

Cheese
175. *Wrap cheese in a vinegar-dampened cloth to keep it from drying out.*

Milk
176. *Milk at room temperature may spoil cold milk, so don't pour back into the carton.*

Brown sugar
177. *Wrap in a plastic bag and store in refrigerator in a coffee can with a snap-on lid.*

Cocoa
178. *Store cocoa in a glass jar in a dry and cool place.*

Cakes
179. *Putting half an apple in the cake box will keep cake moist.*

Ice cream
180. *Ice cream that has been opened and returned to the freezer sometimes forms a waxlike film on the top. To prevent this, after part of the ice cream has been removed press a piece of waxed paper against the surface and reseal the carton.*

Lemons
181. *Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.*

Limes
182. *Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.*

Smoked meats
183. *Wrap ham or bacon in a vinegar-soaked cloth, then in waxed paper to preserve freshness.*

Strawberries
184. *Keep in a colander in the refrigerator. Wash just before serving.*

Soda crackers
185. *Wrap tightly and store in the refrigerator.*

Vegetables with tops
186. *Remove the tops on carrots, beets, etc. before storing.*

Bread
187. *A rib of celery in your bread bag will keep the bread fresh for a longer time.*

Cookies
188. *Place crushed tissue paper on the bottom of your cookie jar.*

Cottage cheese
189. *Store carton upside-down. It will keep twice as long.*

Garlic
190. *Garlic cloves can be kept in the freezer. When ready to use, peel and chop before thawing.*
191. *Or, garlic cloves will never dry out if you store them in a bottle of cooking oil. After the*

garlic is used up, you can use the garlic-flavored oil for salad dressing.

Honey
192. *Put honey in small plastic freezer containers to prevent sugaring. It also thaws out in a short time.*

Marshmallows
193. *They will not dry out if stored in the freezer. Simply cut with scissors when ready to use.*

Olive oil
194. *You can lengthen the life of olive oil by adding a cube of sugar to the bottle.*

Parsley
195. *Keep fresh and crisp by storing in a wide-mouth jar with a tight lid. Parsley may also be frozen.*

Popcorn
196. *It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids".*

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SUBSTITUTES

For bread crumbs
197. *Use crushed corn or wheat flakes, or other dry cereal. Or use potato flakes.*

For butter
198. *Use ⅞ cup of solid shortening plus ½ teaspoon of salt.*

For fresh milk
199. *To substitute 1 cup of fresh milk, use ½ cup each of evaporated milk and water.*
200. *For 1 cup of whole milk, prepare 1 liquid cup of nonfat dry milk and 2½ teaspoons butter or margarine.*

For sugar
201. *Use brown sugar, although it will result in a slight molasses flavor.*

For superfine sugar
202. *Process regular granulated sugar in your blender.*

For red and green sweet pepper
203. *Use canned pimientos.*

For vanilla extract
204. *Use grated lemon or orange rind for flavoring instead. Or try a little cinnamon or nutmeg.*

For flour
205. *Use 1 tablespoon cornstarch instead of 2 tablespoons of flour. Or try using instant potatoes or cornmeal.*

For buttermilk
206. *Use 1 tablespoon of lemon juice or vinegar and enough fresh milk to make 1 cup. Let it stand 5 minutes before using.*

For catsup
207. *Use a cup of tomato sauce added to 1¼ cups of brown sugar, 2 tablespoons of vinegar, ¼ teaspoon of cinnamon and a dash of ground cloves and allspice.*

For unsweetened chocolate
208. *Use 1 tablespoon of shortening plus 3 tablespoons of unsweetened cocoa to equal 1 square of unsweetened chocolate.*

For corn syrup
209. *Use ¼ cup of water or other type of liquid called for in the recipe, plus 1 cup of sugar.*

For eggs
210. *Add 3 or 4 extra tablespoons of liquid called for in the recipe. Or, when you're 1 egg shy for a recipe that calls for many, substitute 1 teaspoon of cornstarch.*

For cake flour
211. *Use ⅞ cup of all-purpose flour for each cup of cake flour called for in a recipe.*

For fresh herbs and spices
212. *For ⅓ the amount of dried herbs or spices. Dried herbs are more concentrated.*

For honey
213. *To substitute 1 cup of honey, use 1¼ cups of sugar and ¼ cup of water or other liquid called for in the recipe.*

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II. TO REMOVE STAINS FROM WASHABLES

Alcoholic beverages

214. *Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.*

Blood

215. *Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.*

Candle wax

216. *Use a dull knife to scrape off as much as possible. Place fabric between 2 blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.*

Chewing gum

217. *Rub area with ice, then scrape off with a dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest wafer safe for fabric.*

Chocolate and cocoa

218. *Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.*

Coffee

219. *Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.*

Crayon

220. *Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1 to 2 cups of baking soda. NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.*

Deodorants

221. *Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.*

Dye

222. *If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.*

Egg

223. *Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.*

Fruit and fruit juices

224. *Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.*

Grass

225. *Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.*

Grease, oil, tar

226. *Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.*

227. *Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.*

Ink-ball-point pen

228. *Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with non-flammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.*

Lipstick
229. *Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.*

Meat juices
230. *Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.*

Mildew
231. *Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. NOTE: Mildew is very hard to remove; treat promptly.*

Milk, cream, ice cream
232. *Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.*

Nail polish
233. *Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.*

Paint
234. *Oil base: Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.*
235. *Water base: Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.*

Perspiration
236. *Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.*

Rust
237. *Soak in lemon juice and salt or axolic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.*

Scorch
238. *Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well. CAUTION: Severe scorching cannot be removed because of fabric damage.*

Soft drinks
239. *Sponge immediately with cold water and alcohol. Heat and detergent may set stain.*

Tea
240. *Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.*

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III. CARPETS AND FLOORS

Flattened shag carpets
241. *Raise flattened spots in your carpet where heavy furniture has stood by using a steam iron. Hold the iron over the spot and build up a good steam. Then brush up the carpet.*

Candle drippings
242. *For spilled wax on carpet, use a brown paper bag as a blotter and run a hot iron over it, which will absorb the wax.*

Dog stains
243. *Blot up excess moisture with paper towel. Pour club soda on the spot and continue blotting. Lay a towel over the spot and set a heavy object on top in order to absorb all the moisture.*

Rug care
244. *When washing and drying foam-backed throw rugs, never wash in hot water, and use the "air only" dryer setting to dry. Heat will ruin*

foam.

Cleaning rugs
245. *If the rug is only slightly dirty, you can clean it with cornmeal. Use a stiff brush to work the cornmeal into the pile of the rug. Take it all out with the vacuum.*

What to do with new carpet
246. *Wait about 3 months before attempting to clean your new carpet. It needs that amount of time to spring up and keep its normal nap.*

Spills on the rug
247. *When spills happen, go to the bathroom and grab a can of shaving cream. Squirt it on the spot then rinse off with water.*

Liven up your carpet
248. *Give your carpet a new lease on life. Sprinkle some salt on it right before you vacuum. The rug will be much brighter when you have finished vacuuming.*

Ballpoint ink marks
249. *Saturate the spots with hairspray. Allow to dry. Brush lightly with a solution of water and vinegar.*

Glue
250. *Glue can be loosened by saturating the spot with a cloth soaked in vinegar.*

Repairing braided rugs
251. *Braided rugs often rip apart. Instead of sewing them, use clear fabric glue to repair. It's that fast and easy.*

Repairing a burn
252. *Remove some fuzz from the carpet, either by shaving or pulling out with a tweezer. Roll into the shape of the burn. Apply a good cement glue to the backing of the rug and press the fuzz down into the burned spot. Cover with a piece of cleansing tissue and place a heavy book on top. This will cause the glue to dry very slowly and will get the best results.*

Spot remover for outdoor carpeting
253. *Spray spots liberally with a pre-wash commercial spray. Let it set several minutes, then hose down and watch the spots disappear.*

Blood on the rug
254. *When you get blood on your rug, rub off as much as you can at first, then take a cloth soaked in cold water and wet the spot, wiping it up as you go. If a little bit remains, pour some ammonia onto the cool, wet cloth and lightly wipe that over the spot, too. Rinse it right away with cold water.*

Crayon Marks
255. *Use silver polish to remove from vinyl tile or linoleum.*

Spilled nail polish
256. *Allow to almost dry, then peel off of waxed floors or tile.*

Tar spots
257. *Use paste wax to remove tar from floors. Works on shoes, too.*

Dusting floors
258. *Stretch a nylon stocking over the dust mop. After using, discard the stocking and you will have a clean mop.*

Varnished floors
259. *Use cold tea to clean woodwork and varnished floors.*

Spilled grease
260. *Rub floor with ice cubes to solidify grease. Scrape up excess and wash with soapy water.*

Quick shine
261. *Put a piece of waxed paper under your dust mop. Dirt will stick to the mop and the wax will shine your floors.*

Unmarred floors
262. *Put thick old socks over the legs of heavy furniture when moving across floors.*

Wood floor care
263. *Never use water or water-based cleaners on wood floors. Over a period of time, warping and swelling will develop.*

Floor polisher
264. *When cleaning the felt pads of your floor polisher, place the pads between layers of newspaper and press with an iron to absorb built-up wax.*

Garage floors
265. *In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.*

Basement floors
266. *Sprinkle sand on oily spots, let it absorb the oil, and sweep up.*

Fix those loose linoleum edges
267. *Take a knife with some tile adhesive and work it under the loose part. Put a heavy weight, such as a big stack of books, over the whole area and keep it weighed down for the amount of time it says on the can of adhesive.*

Stop squeaking floors
268. *Just dust some talcum powder between the cracks and it should do the job. If you have really serious squeaking, it could be that you need to wedge in some slivers of wood to the underneath side.*

Heel marks
269. *Just take a pencil eraser and wipe them off.*

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IV. WINDOWS

Window cleaning
270. *Newspaper is much cheaper to use for drying freshly-washed windows than paper toweling.*

Drying windows
271. *Dry the inside panes with up-and-down strokes, and the outside with back-and-forth motions to see which side has smudges.*

Window cleaning solution
272. *The best mixture for cleaning windows is ½ cup of ammonia, 1 cup of white vinegar and 2 tablespoons of cornstarch in a bucket of warm water.*

Cold weather window cleaning
273. *Add ½ cup of rubbing alcohol to the above mixture on cold days to prevent ice from forming on your windows.*

Clean window sills
274. *To remove spots on window sills, rub the surface with rubbing alcohol.*

Puttying windows
275. *Mix some putty to match the woodwork before puttying windows.*

Loosening window panes
276. *Dig through old putty with a very hot instrument to loosen a window pane.*

Aluminum window frames
277. *Use cream silver polish to clean aluminum window frames.*

Grease spots
278. *Any cola drink will remove grease spots from windows.*

Numbered windows
279. *When cleaning, painting or changing windows, number each with a ballpoint pen and put the corresponding number inside the proper window frame.*

Window shade tears
280. *Repair with colorless nail polish. This works wonders on small tears.*

Cleaning screens
281. *For a thorough job, brush on both sides with kerosene. Wipe with a clean cloth. This method will also prevent rust from forming. Be sure to dust the screens with a small paintbrush before you begin.*
282. *For small jobs, rub a brush-type hair roller lightly over the screen and see how easily it picks up all the lint and dust.*

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V. FURNITURE

Fantastic polish
283. *Use ⅓ cup each boiled linseed oil, turpentine and vinegar. Mix together and shake well. Apply with a soft cloth and wipe completely dry. Wipe again with another soft cloth. Do not try to boil your own linseed oil - it is not the same. Buy it at a hardware or paint store.*

To remove polish build-up
284. *Mix ½ cup vinegar and ½ cup water.*

Rub with a soft cloth that has been moistened with solution, but wrung out. Dry immediately with another soft cloth.

Polishing carved furniture

285. *Dip an old soft toothbrush into furniture polish and brush lightly.*

Cigarette burns

286. *For small minor burns, try rubbing mayonnaise into the burn. Let set for a while before wiping off with a soft cloth.*

287. *Burns can be repaired with a wax stick (available in all colors at paint and hardware stores). Gently scrape away the charred finish. Heat a knife blade and melt the shellac stick against the heated blade. Smooth over damaged area with your finger. But always consider the value of the furniture. It might be better to have a professional make the repair.*

288. *Or, make a paste of rottenstone (available at hardware stores) and salad oil. Rub into the burned spot only, following the grain of wood. Wipe clean with a cloth that has been dampened in oil. Wipe dry and apply your favorite furniture polish.*

Scratches

289. *Make sure you always rub with the grain of the wood when repairing a scratch. Walnut: Remove the meat from a fresh, unsalted walnut or pecan nut. Break it in half and rub the scratch with the broken side of the nut.*

290. *Mahogany: You can either rub the scratch with a dark brown crayon or buff with brown paste wax.*

291. *Red Mahogany: Apply ordinary iodine with a number 0 artist's brush.*

292. *Maple: Combine equal amounts of iodine and denatured alcohol. Apply with a Q-tip, then dry, wax and buff.*

293. *Ebony: Use black shoe polish, black eyebrow pencil or black crayon.*

294. *Teakwood: Rub very gently with 0000 steel wool. Rub in equal amounts of linseed oil and turpentine.*

295. *Light-finished furniture: Scratches can be hidden by using tan shoe polish. However, only on shiny finishes.*

296. *For all minor scratches: Cover each scratch with a generous amount of white petroleum jelly. Allow it to remain on for 24 hours. Rub into wood. Remove excess and polish as usual.*

297. *For larger scratches: Fill by rubbing with a wax stick (available in all colors at your hardware or paint store) or a crayon that matches the finish of the wood.*

Removing paper that is stuck to a wood surface

298. *Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for a while and rub with a soft cloth. Repeat the procedure until the paper is completely gone.*

299. *Old decals can be removed easily by painting them with several coats of white vinegar. Give the vinegar time to soak in, then gently scrape off.*

Three solutions to remove white water rings and spots

300. *Dampen a soft cloth with water and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.*

301. *Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.*

302. *Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.*

Marble table-top stains

303. *Sprinkle salt on a fresh-cut lemon. Rub very lightly over stain. Do not rub hard or you will ruin the polished surface. Wash off with soap and water.*

304. *Scour with a water and baking soda paste. Let stand for a few minutes before rinsing with warm water.*

Removing candle wax from wooden finishes

305. *Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.*

Plastic table tops

306. *You will find that a coat of Turtle Wax is a quick pick-up for dulled plastic table tops and counters.*

307. *Or, rub in toothpaste and buff.*

Glass table tops

308. *Rub in a little lemon juice. Dry with paper towels and shine with newspaper for a sparkling table.*

309. *Toothpaste will remove small scratches from glass.*

Chrome cleaning
310. *For sparkling clean chrome without streaks, use a cloth dampened in ammonia.*

Removing glue
311. *Cement glue can be removed by rubbing with cold cream, peanut butter or salad oil.*

Wicker
312. *Wicker needs moisture, so use a humidifier in the winter.*
313. *To prevent drying out, apply lemon oil occasionally.*
314. *Never let wicker freeze. This will cause cracking and splitting.*
315. *Wash with a solution of warm salt water to keep from turning yellow.*

Metal furniture
316. *To remove rust, a good scrubbing with turpentine should accomplish this job.*

Vinyl upholstery
317. *Never oil vinyl as this will make it hard. It is almost impossible to soften again. For proper cleaning, sprinkle baking soda or vinegar on a rough, damp cloth, then wash with a mild dishwashing soap.*

Leather upholstery
318. *Prevent leather from cracking by polishing regularly with a cream made of 1 part vinegar and 2 parts linseed oil. Clean with a damp cloth and saddle soap.*

Grease stains
319. *Absorb grease on furniture by pouring salt on the spill immediately.*

Soiled upholstery
320. *Rub soiled cotton upholstery fabric with an artgum eraser or squares (purchased at stationery store).*

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VI. LAUNDRY

Spot removal
321. *Two parts water and one part rubbing alcohol are the basic ingredients in any commercial spot remover.*

Clean machine
322. *Fill your washer with warm water and add a gallon of distilled vinegar. Run the machine through the entire cycle to unclog and clean soap scum from hoses.*

Too sudsy
323. *When your washer overflows with too many suds, sprinkle salt in the water - the suds will disappear.*

Final rinse
324. *Add a cup of white vinegar to the final rinse when washing clothes to make sure the alkalines in the soap are dissolved.*

Hand-washed sweaters
325. *Add a capful of hair cream rinse to the final rinse water when washing sweaters.*

Whiter fabric
326. *Linen or cotton can be whitened by boiling in a mixture of 1 part cream of tartar and 3 parts water.*

Whitest socks
327. *Boil socks in water to which a lemon slice has been added.*

Clean work clothes
328. *To your wash water, add ½ cup of household ammonia.*

Freshen feather pillows
329. *Put feather pillows in the dryer and tumble, then air outside.*

Lintless corduroy
330. *While corduroy is still damp, brush with clothes brush to remove all lint.*

Ironing tip
331. *When pressing pants, iron the top part on the wrong side. Iron the legs on the right side. This gives the pockets and waistband a smooth look.*

Creaseless garments
332. *Take an empty cardboard paper towel roll and cut through it lengthwise. Slip it over a wire hanger to prevent a crease from forming in the garment to be hung on the hanger.*

Remove creases from hems
333. *Sponge material with a white vinegar solution and press flat to remove creases in hems.*

Bedroom ironing
334. *A good place to iron is in the bedroom. Closets are nearby to hang clothes up immediately, and the bed makes a good surface on which to fold clothes and separate items into piles.*

Ironing board cover
335. *When washing your ironing board cover, attach it to the board while it is still damp. When it dries, the surface will be completely smooth.*
336. *Starch your ironing board cover. This helps the cover stay clean longer.*

Lint remover
337. *Add a yard of nylon netting to your dryer with the wet clothes - it will catch most of the lint.*

Washer advice
338. *Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.*

Soiled collars
339. *Use a small paintbrush and brush hair shampoo into soiled shirt collars before laundering. Shampoo is made to dissolve body oils.*

Faster ironing
340. *Place a strip of heavy-duty aluminum foil over the entire length of the ironing board and cover with pad. As you iron, heat will reflect through to the underside of the garment.*

Ironing embroidery
341. *Lay the embroidery piece upside-down on a Turkish towel before ironing. All the little spaces between the embroidery will be smooth when you are finished.*

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VII. BATHROOM

Bathroom tile
342. *Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand 10 minutes and buff or polish.*
343. *Use a typewriter eraser to clean spaces between bathroom tiles.*

Metal shower head
344. *To clean mineral deposits from a clogged shower head, boil it with half a cup of white vinegar and 1 quart of vinegar for awhile.*

Plastic shower head
345. *Soak a plastic shower head in a hot vinegar and water mixture to unclog it.*

Shower curtains
346. *Before hanging shower curtains, soak them in a salt water solution to prevent mildew.*
347. *To remove mildew on shower curtains, wash them in hot soapy water, rub with lemon juice, and let them dry in the sun.*

Bathroom fixtures
348. *Dip a cloth in kerosene or rubbing alcohol to remove scum from your bathroom fixtures.*

Removing film and scum
349. *Use a piece of very fine steel wool to remove film from the shower stall.*

Porcelain cleaners
350. *Lighter fluid will remove most dark, stubborn stains from sink and bathtub.*

Yellowed bathtub
351. *Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.*

Shower mat tip
352. *Dip a stiff brush in a kerosene and warm water solution to clean the bath mat.*

Rust stains
353. *Spread a paste of hydrogen peroxide and cream of tartar over the area, and add a few drops of ammonia. Let it stand for 2 or 3 hours.*

Rusty tile
354. *Rust stains on tile can be removed with kerosene.*

Cleaning shower doors
355. *Rub glass shower doors with a white vinegar-dampened sponge to remove soap residue.*

Steam-free mirror
356. *If your medicine cabinet has two sliding mirrors, slide one side open before taking a bath or shower. After the bath, you'll have one clean mirror instead of two that are steamed and foggy.*

Steamy bathrooms
357. *If you run about an inch of cold water before adding hot water to your bath, there will be absolutely no steam in your bathroom.*

Medicine cabinet
358. *It's a good idea to go through your medicine cabinet several times a year and throw away medicines that are old or outdated. They could be dangerous.*

Easy bathroom cleaning
359. *Clean your bathroom after a steamy bath or shower. The walls, fixtures, etc., will be much easier to clean because the steam will have loosened the dirt.*

Sink cleaners
360. *Light stains can often be removed by simply rubbing with a cut lemon.*
361. *For dark stains, and especially rust, rub with a paste of borax and lemon juice.*

Dripping faucet
362. *If the drip occurs during the night and you can't sleep, simply wrap a cloth around the opening of the faucet.*

Sweet-smelling bathroom
363. *Place a fabric softener sheet in the wastepaper basket. Or, add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.*

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VIII. HANDYPERSON

Leaky vase
364. *Fix a leaky vase by coating the inside with paraffin and letting it harden.*

Plywood cutting
365. *Put a strip of masking tape at the point of plywood where you plan to begin sawing to keep it from splitting.*

Locating wall studs
366. *Move a pocket compass along the wall. When the needle moves, usually the stud will be located at that point. Studs are usually located 16" apart.*

Fraying rope
367. *Shellac the ends of the rope to prevent fraying.*
368. *Heat the cut end of nylon cord over a match flame to bond the end together.*

Loosening rusty bolts
369. *Apply a cloth soaked in any carbonated soda to loosen rusted bolts.*

Sandpaper hint
370. *By dampening the backing on sandpaper, it will last longer and resist cracking.*

Tight screws
371. *Loosen a screw by putting a couple of drops of peroxide on it and letting it soak in.*

Screwdriver tip
372. *Keep a screwdriver tip from slipping by putting chalk on the blade.*

Loosening joints
373. *Loosen old glue by applying vinegar from an oil can to the joint.*

Rule to remember
374. *Left is loose and right is tight.*

Sticking drawers
375. *Rub the runners of drawers with a candle or a bar of soap so they will slide easily.*

Stubborn locks
376. *Dip key into machine oil or graphite to loosen up a lock.*

Loose draw knobs
377. *Before inserting a screw into the knob, coat with fingernail polish to hold it tightly.*

Slamming doors
378. *Reduce the noise level in your home by putting self-sticking protective pads on the inside edges of cabinet doors, cupboards, etc.*

Icy sidewalk tip
379. *Sprinkle sand through a strainer on an icy sidewalk to distribute evenly.*

Garbage can tip
380. *Garbage cans will last longer if they are painted. Use primer on galvanized metal, then paint with matching house paint.*

Towel rack tip
381. *Replace the bottom screws of towel racks with cup hooks. Small towels and washcloths may be hung from them.*

Screen repair
382. *Use clear cement glue to repair a small hole in wire screening.*

Hairdryer hint
383. *Thaw a frozen pipe with a portable hairdryer.*

Finding a gas leak
384. *Lather the pipes with soapy water. The escaping gas will cause the soapy water to bubble, revealing the damaged areas. You can make a temporary plug by moistening a cake of soap and pressing it over the spot. When the soap hardens, it will effectively close the leak until the gasman comes.*

Hanging pictures
385. *Before you drive nails into the wall, mark the spot with an X of cellophane tape. This trick will keep the plaster from cracking when you start hammering.*
386. *When the landlady says, "no nails in the wall", hang pictures with sewing machine needles. They will hold up to 30 pounds.*

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IX. BEAUTY

Natural facial
387. *A good and inexpensive facial to try: mash half an avocado, spread thickly on face, and remove with warm water 20 minutes later.*

Cuticle treatment
388. *Apply a mixture of equal parts of castor oil and white iodine to your cuticles every night.*

Sunburn relief
389. *A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.*
390. *Dab on some apple cider vinegar. The pinkness and pain will disappear.*
391. *For a super bad burn, put on a paste of water and baking soda.*

Hair shiner
392. *These hair rinses will remove soap film and shine hair: For blondes, rinse water containing a few tablespoons of lemon juice. For brunettes and redheads, a few tablespoons of apple cider vinegar in the rinse water.*

Broken lipstick
393. *Hold a match under the broken ends until they melt enough to adhere to each other. Cool in the refrigerator.*

Nail polish
394. *Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.*
395. *Instead of storing the nail polish bottle right-side-up, put it on its side. Stir it up with the brush when you need some.*
396. *Before you put on polish, put vinegar on your nails. It will clean them completely and help nail polish stick longer.*

Deodorant
397. *To make your own pump-spray deodorant, just add 4 tablespoons of alum to 1 quart of water. Mix it up and put into a spray bottle. If you want a scent, add your favorite cologne.*

Your own manicure
398. *Soak your hands in warm water with lemon juice added. Take them out after*

about 8 minutes. Rub some lemon peel over the nails while you gently push back the cuticle. Then buff with a soft cloth.

Baking soda for teeth
399. *Baking soda instead of toothpaste does as good a job. It also works on dentures.*

Cleaning combs and brushes
400. *A solution of baking soda and hot water cleans hair brushes and combs.*

Hair conditioner
401. *Mayonnaise gives dry hair a good conditioning. Apply ½ cup mayonnaise to dry, unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times before shampooing thoroughly.*

Homemade dry shampoo
402. *Mix together 1 tablespoon salt and ½ cup cornmeal for your own homemade dry shampoo. Transfer to a larger-holed shaker, sprinkle it on oily hair lightly and brush out dirt and grime.*
403. *Baby powder or cornstarch can also be used as dry shampoos.*

Tired eyes
404. *Place fresh cold cucumber slices on your eyelids to rid them of redness and puffiness.*

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X. SEWING

Threading needles
405. *Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.*

Sharp machine needles
406. *Sharpen sewing machine needles by stitching through sandpaper.*

Buttons
407. *Coat the center of buttons with clear nail polish and they'll stay on longer.*
408. *On a four-hole button, sew through two holes at a time, knotting the thread and tying off for each set of holes.*
409. *Use dental floss or elastic thread to sew buttons on children's clothing. The buttons will take a lot of wear before falling off.*

Dropped needles and pins
410. *Instead of groping around your floor for fallen needles and pins, keep a magnet in your sewing kit. Simply sweep it across your rug to pick up those strays.*

Sewing machine oil
411. *Stitch through a blotter after oiling your sewing machine to prevent extra oil from damaging your garments.*

Patterns
412. *Instead of trying to fit used patterns back into their envelopes, store them in plastic bags.*
413. *Keep patterns from tearing and wrinkle-free by spraying with spray starch.*

Recycled elastic
414. *Remove elastic waistband from used pantyhose for use in other sewing projects.*

Heavy seams
415. *Rub seams with a bar of soap to allow a sewing machine needle to easily pass through.*

Sewing on nylon
416. *When repairing seams on nylon jackets or lingerie, make the job a lot simpler by placing a piece of paper underneath the section you are going to sew. Stitch through the fabric and paper. When finished, tear the paper off.*

Notes from the desk of Sara Lynne

Dear Friend,

We hope you've enjoyed preparing and eating the delicious recipes in this book. This is a special cookbook not only because it contains many tantalizing treats, but also because it's one that we printed.

The majority of the cookbooks we produce are for non-profit groups or organizations trying to raise funds. Selling cookbooks is very profitable because they're used by everyone, young and old alike.

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With Warm Regards,

Sara Lynne

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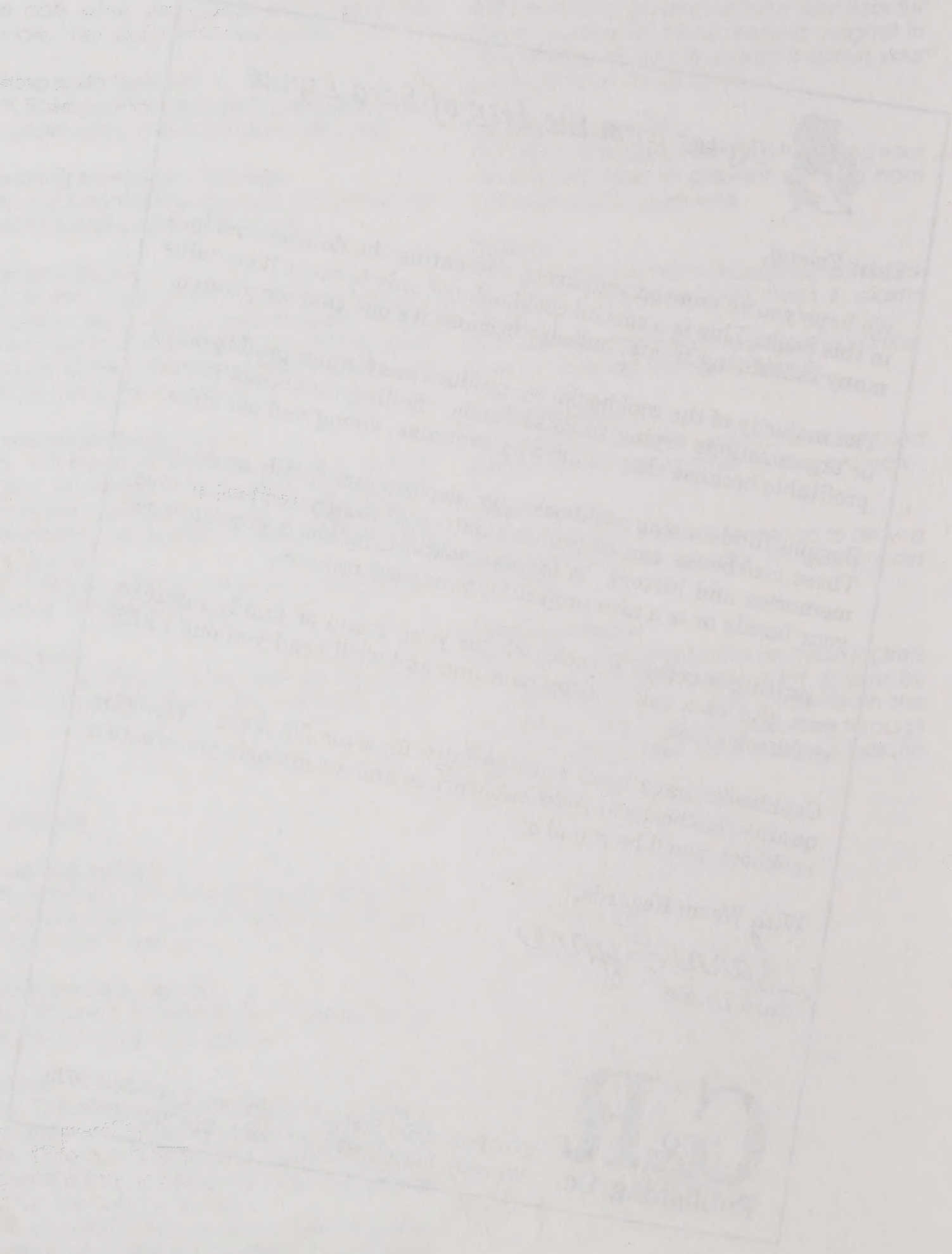

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